641.51
WOM

11/03

ECKHART PUBLIC LIBRARY
603 S. Jackson St.
Auburn, IN 46706

My Husband's Favorite Recipes

Published By

WOMEN-OF-THE-MOOSE

ANGOLA, INDIANA

Edward Johnson

Digitized by the Internet Archive
in 2025

https://archive.org/details/myhusbansfavorit00unse

HEICH FUNERAL HOME

Phone 321

Ambulance Service

"80 YEARS OF CONTINUOUS SERVICE"

FOUR GENERATIONS

Angola, Indiana

ROLL BROTHERS DRUG

Complete Drug-Fountain-Lunch Service

Cosmetics Gifts

"We Do Business On The Square"

Phone 23

ANGOLA, INDIANA

HOME MAKING COMMITTEE

W. O. T. M. No. 266

Angola, Indiana

Senior Regent.....Ruth Willibey

Jr. Graduate Regent.....Effie Myers

Jr. Regent.....Wilma Fair

Chaplain.....Regina Rose

Treasurer.....Mildred Chalmers

Recorder.....Gwen Cotner

Members

Aldrich, Mary
Alspach, Laura
Albright, Cornelia
Andrews, Addie
Andrews, Wandilee
Anspaugh, Irma
Arkwright, Geneva
Armstrong, Dorothy
Brooks, Nora
Berlein, Maggie
Berlein, Edith
Brown, Bertha
Brown, Mabel
Brown, Birdella
Borts, Nora Mae
Brant, Pauline
Badders, Edith
Barnes, Maude
Barton, Phylliss
Bennett, Catherine
Basse, Mary C.
Babcock, Frieda
Bush, Mildred
Brost, Betty
Baldwin, Vinnie
Bryan, Rose
Bryan, Lucille
Berning, Catherine

Brock, Viola
Bain, Clarice
Brady, Evelyn
Bezik, Olive
Burchfield, Audrey
Coe, Laura
Clark, Ola
Cattell, Leah
Culver, Dorotha
Cotner, Gwen
Cotner, Lola
Cotner, Betty
Clark, Mildred
Clevenger, Louise
Chase, Sara Lou
Chalmers, Mildred
Crone, Dawn
Caywood, Fernie
Clark, Alda
Clevenger, Ruth
Cox, Velma
Cox, Winona
Dygert, Grace
Dirrim, Laura
DeLancey, Verna
Dick, Gladys
DeLucenay, Marjorie
Deardorff, Lois

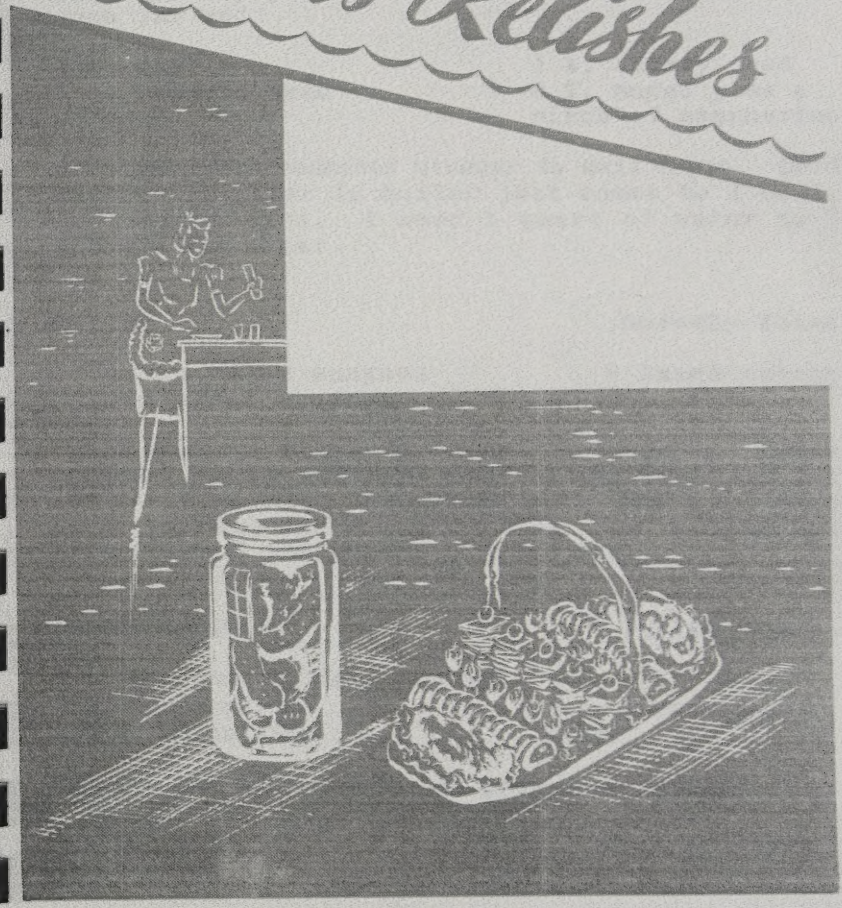
Drott, Judith
Drott, Gertrude
Davenport, Wilma
Deming, Margaret
Eggleston, Agnes
Eatinger, Maxine
Fisher, May
Fisher, Jennie
Fisher, Ilah
Forbes, Velma
Fritz, Blanche
Finch, Florence
Fair, Wilma
Foutz, Catherine
Foutz, Ruth
Foster, Florence
Frazier, Celestine
Forbes, Marjorie
Fulton, Cecelia
Foulk, Iva
Frissinger, Agnes
Fenstermaker, Violet
Fenstermaker, Hilda
Griffin, Zana
Granquist, Luella
German, Arvilla
Gaskill, Hattie
Goodwin, Alda
Gecowets, Mary
Hanselman, Ida
Hicks, Ann
Harmon, Rolene
Henney, Berdie
Hantz, Dorothy
Hantz, Velma
Haag, Virginia
Harter, Vada
Hollinger, Mabel
Huff, Betty
Haynes, Lela
Henney, Mary Ann
Harris, Mildred
Hudgens, Dolores
Johnson, Mary
Jaques, Vevah
Johnson, Gracie
Jenson, Grace
Johnson, Esther

Johnson, Ada
Jackson, Wynona
Kautz, Grace Oren
Kaufman, Vera
Kaufman, Mabel
Kling, Roberta
Keck, Elizabeth
Kilanski, Jo Anna
Koehler, Martha
Krueger, Hazel
Light, Mary June
Larson, Ruth
Long, Carolyn
Lewis, Ruth
Leonhardt, Geraldine
Myers, Effie
Myers, Margaret
Meyers, Bertha
Meis, Mildred
Minor, Ruby
Maugherman, Verla
Mains, Mary
Mains, Fay
Mains, Betty
Mitchell, Laura
Munn, Marian
Marshall, Alberta
Morris, Lee Anna
Musser, Margaret
Mathews, Betty
Melchi, Letti
Middaugh, Frances
McManama, Rheba
McCormick, Mary
McElroy, Ethelwyn
Notestine, Mabel
Noragon, Margaret
Noragon, Lillian
Newman, Mary Ann
Oberlin, Wava
Palmer, Ada
Pentico, Nina
Pritchett, Ida Mae
Parker, Alice
Pearson, Mary
Patterson, Lois
Patterson, Treva
Paul, Eva

Pendergrass, Phylliss
Pandle, Winifred
Payne, Eleanor
Ryan, Lena
Rose, Wilmet
Rose, Margaret
Rose, Regina
Rockey, Zora
Rogers, Victoria
Rogers, CArolyn
Retter, Virginia
Reinoehl, Zama
Rowe, Mary Ellen
Routt, Marguerite
Randolph, Helen
Randolph, Madge
Rust, Greba
Robinett, Verlo
Randol, Goldie
Stettler, Linnie
Shaffer, Katie
Shaffer, Mary
Somerlott, Gladys
Smurr, Lucile
Smith, Carolyn
Saul, Flossie
Shupp, Donna
Shoff, Nellie
Shaw, Jane
Sams, Glenola
Summe, Sadie
Sopher, Rosina

Stage, Ruth
Thobe, Gladys
Tuttle, Mozella
Troyer, Theda
Thrasher, Cleo
Throop, Pauline
Thope, June
Ulmer, Nona
Van Wagner, Irene
Van Wagner, Wreatha
Willibey, Ruth
Waite, Esther
Wilkinson, Neva
Wilson, Bertha
Wicuff, Cleo
Wert, Ruth
Weiss, Lois
Woods, Catherine
Waite, Myrtle
Wuest, Marie
Weirick, Marguerite
Welch, Marie
Weiss, Dorothy
Walsh, Opal
Weber, Aprivia
Whipong, Emma
Wells, Leah
Yockey, Florence
Zimmerman, Helen
Zimmerman, Lucile
Zimmerman, Margaret
Mains, May

Hors d'oeuvres Pickles Relishes



BEAUTY HINTS

****

A woman's crowning beauty is her hair, so don't forget that weekly shampoo and the necessary treatments for your scalp such as massage and faithful brushings. Wear your hair in the way that is flattering to your face and you and not in the "slip - shoddy" way that is so easy to do and so unflattering to you.

****

To remove stains from the hands try using a lemon or a bleaching cream.

****

Darker shades of lipstick are suggested for evening as a light shade will fade under electric lights. Use a light rouge on the cheeks for best results.

****

To make unattractive teeth more becoming, use a red lipstick.

****

For brunettes; brush your hairline with mascara to emphasize the oval of your face. This is for evening wear.

****

Large knuckles can be corrected by massage and exercise.

DILL PICKLES — Mabel Notestine

3 qts. water
1 c. salt
1 pt. vinegar
1 sm. lump alum

Pack washed pickles in sterilized jars and a small bunch of dill and cover with above mixture which should be boiling and seal.

COLD PACK PICKLES — Mrs. Arvilla German

Wash and dry pickles and pack in quart jars. To each jar add:

1 t. salt
1 t. mustard seed
1 t. celery seed
4 T. sugar plus a pinch of saccharine

Fill jars with weakened vinegar to suit taste. Cold pack until water in boiler just comes to a boil. Seal tight jars. I used 1 quart of water to 1 1/3 qts. vinegar.

RELISH — Dorothy Weiss

12 green sweet mangoes
12 red sweet mangoes
6 large onions

Grind through coarse grinder. 4 T. salt. Cover mangoes, onions and salt with boiling water and let set for 5 minutes, then drain off. Put 3 c. white sugar together and boil 5 minutes. Add mangoes and bring to boil and put in jars and seal.

SHRIMP COCKTAIL — Phyliss Barton

4 or 5 shrimp to each serving
1 t. horseradish
1/2 c. mayonnaise
1 c. chili sauce
1 t. Worcestershire sauce

Combine the ingredients and pour over shrimp.

CURRY PICKLES — Verna DeLancey

Slice 1 peck cucumbers the size of a quarter. Let stand 2 hours in strong salt water. Drain. Boil together 3 c. sugar, 1 qt. vinegar, 2 T. mustard seed, 1 T. celery seed and 2 T. curry powder. Put pickles into this and let simmer 1/2 hour. Can add sliced onions. Pack in cans and fill with the mixture. Seal tightly.

SWEET PICKLE CHIPS — Fern Caywood

Select 75 dill size cucumbers and slice in fairly thin slices, soak in salt water 4 days, using 3/4 pt. salt to enough water to cover pickles. Drain. First morning cover with boiling water, adding 1 T. alum. On the third morning drain again and cover with boiling water. Next morning drain again. Place in crock. This will fill 7 or 8 qts. Heat 5 c. vinegar, 6 c. brown sugar or white if desired 1/2 oz. celery seed and 1 oz. cinnamon buds or bark. 1 lb. raisins. After this is well heated pour over in pickles. Then for two mornings drain the vinegar off and reheat, adding 1 c. sugar each morning. Pack in jars and seal.

****

PATRONIZED

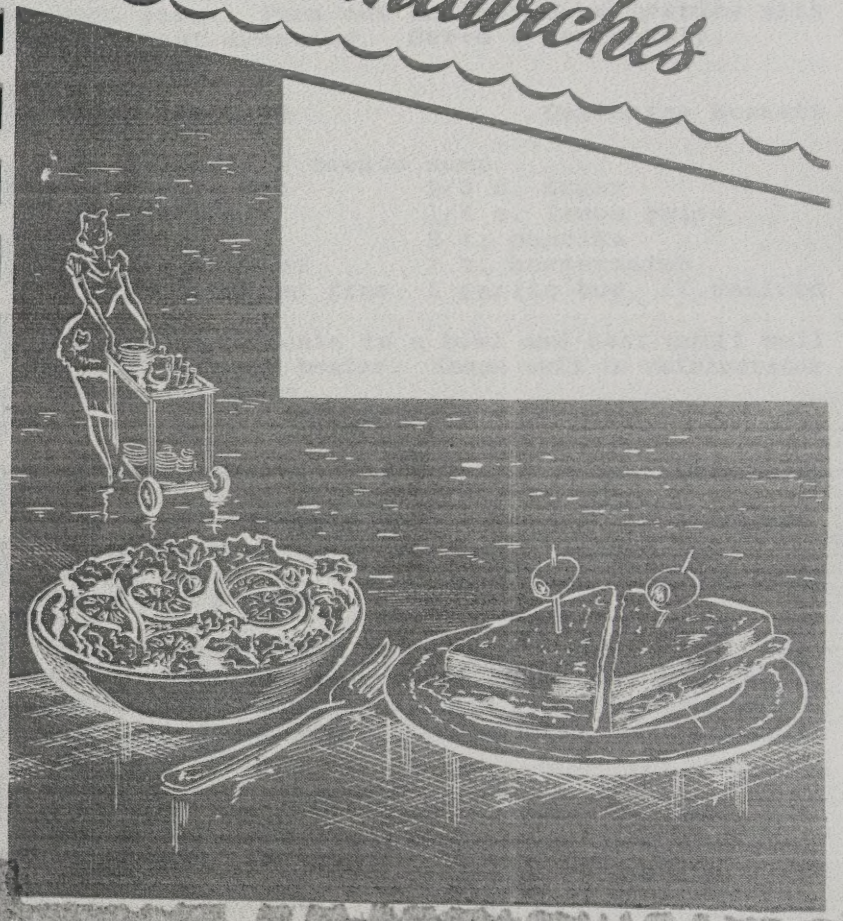
MERCHANTS ADVERTISED

IN THIS

BOOK

for those *jot 'em down* recipes

Salads . . . Sandwiches



HOUSEHOLD HINTS

****

For cold wash days add two tablespoons of salt to last rinse water. This shortens time needed to gather clothes as the salt keeps the clothes from freezing to the line.

****

Metal venitian blinds may be easily washed in the family tub. Use warm sudsy water and a soft brush. Place them outside and when tapes are almost dry replace at windows and fasten down. This will prevent tapes from shrinking.

****

To keep plaster from cracking when hammering a nail into the wall, place a piece of scotch tape over the spot and hammer into this.

****

Protect your curtains in the washing machine by first placing them in a pillow slip.

****

To keep hands and wrists from getting grimy when cleaning fireplace or other such places, place paper bags over the hands and wrists.

****

Anti-chigger - before you go out to work in the garden dust a little powdered sulphur into your shoes. Chiggers don't like it.

REFRESHMENT SALAD — Mrs. Roscoe Light

1 #2 c. crushed pineapple
1/2 lb. Amer. cheese, grated
1 pkg. lemon gelatin
2 T. lemon juice
1/2 c. chopped nuts
1 c. heavy cream, whipped

Drain pineapple, measure syrup, and to it add water to make 1 1/2 c. Heat, pour over gelatin, and stir until dissolved. Add lemon juice and let cool Then add drained pineapple, grated cheese and nuts. Let stand until mixture begins to thicken. Then whip cream and fold in. Pour into mold and chill until firm. Turn out and serve on lettuce with or without dressing. Serve 8 generously.

FRENCH DRESSING — Catherine Bennett

1 c. Campbell's tomato soup
1 c. Mazola oil
1/2 c. vinegar
2 t. salt
1 t. dry mustard
1 onion, chopped fine
2/3 c. sugar
1/4 c. lemon juice
2 t. paprika
1 t. horseradish
1 garlic bud, if desired

Put all ingredients in a bowl and beat until well blended with egg beater. Keeps well in refrigerator for several weeks.

PINEAPPLE SALAD — Mary Mains

1 lg. c. of pineapple
16 marshmallows
1/2 pt. cream
juice of 1/2 lemon
1 T. flour
1 egg
1/2 c. sugar

Drain pineapple and cube. Mix flour, sugar, egg, lemon juice and pineapple juice and cook until thick. Cool, whip cream. Mix with thickened juice. Mix with pineapple and marshmallows. Add maraschino cherry on top.

A PARTY SALAD

Pauline Throop

1 pkg. lemon Jello
2/3 c. nut meats
½ pt. whipped cream
salt
pineapple, crushed
1/2 c. celery, cut fine
1 sm. pkg. Phil. cream cheese

Mix Jello with juice of 1 lg. can crushed pineapple and bring to boil. Mix 1 sm. jar pimientos with the cream cheese. Prepare Jello, then add other ingredients as given. Serve on lettuce leaf.

DRESSING

Velma Hantz

2 c. cherries, fresh or canned
1 c. sugar
1 c. hot water or juice from cherries

Mix together. Pour over dough and bake in 350° oven for 30 minutes or until done. Serve either hot or cold.

FRENCH DRESSING

Mrs. George Saul

1½ c. salad oil
1 T. worcestershire sauce
2/3 c. vinegar
1 t. salt
1 med. sized onion
1 c. tomato soup
1 T. prepared mustard
1/2 c. sugar
1/4 t. pepper

Put the above mixture in large bowl of electric mixer and beat at second speed for five minutes. Then turn on high speed and beat for at least ten minutes. If not thoroughly mixed the oil will separate. This is extra good and will keep indefinitely in refrigerator.

SALAD DRESSING

Mildred Harris

2 eggs, slightly beaten
1 c. & 1 T. vinegar
1 c. sugar
1 rounding T. butter or oleo

Add sugar to eggs and mix well. Bring to a boil over low flame, stirring constantly. A small amount of prepared mustard may be added for variety. Do not boil.

SANDWICH SPREAD

Bertha Brown

6 mangoes
3 med. size onions
3 sweet pickles
2 c. sugar
3/4 pt. weak vinegar
3 carrots, grated
1 lg. bunch celery
4 T. flour
1 c. prepared mustard

Grind mangoes, carrots, onions, celery, and pickles and drain dry. Mix flour, sugar, mustard and vinegar. Cook slowly for 20 minutes, and let cool. Mix all above ingredients and add 1 pt. mayonnaise and mix well. Makes 4 to 5 pts.

JELLIED CRANBERRY SALAD

Mary Ellen Rowe

2 pkg. cherry Jello
1 c. sugar
1 lb. Tokay grapes
1 lb. cranberries
1 #2 can crushed pineapple
marshmallows

Grind raw cranberries, add the sugar, let stand, dissolve the 2 pkg. of cherry Jello in 2 c. hot water. Do not add any cold water. Halve grapes and remove seeds. Add cranberries, pineapple and grapes to Jello. Garnish the top with marshmallows. Chill until firm.

SOUTHERN SHRIMP SALAD

Lola Cotner

2 #1 c. shrimp
3 boiled potatoes med. size
1½ c. chopped celery
3 hard cooked eggs
ripe olives
1/2 c. mayonnaise
1 T. lemon juice
1 T. onion juice or grated onion
1/2 t. salt
2 T. chili sauce
dash cayenne
quartered lemon

Chill shrimp. Dice potatoes. Add to chopped celery mix mayonnaise, chili sauce, lemon, onion juice, salt, cayenne together. Add to potatoes & celery, and toss. Chill. When ready to serve add shrimp to potato mixture, lightly tossing. Heap on lettuce leaf. Garnish with sliced hard cooked egg, chopped ripe olives. Serve quartered lemon on side.

PERFECT PARTY SALAD — Given Cotner

1 c. pineapple
1/2 lb. grapes or
1 c. white cherries
1/2 lb. marshmallows
1/2 lb. English walnuts

Dressing:

2 egg yolks
1 T. flour
1 T. sugar
2 T. vinegar
1 c. pineapple juice
1/2 pt. whipped cream

Cook until thick. When cool add whipped cream, then fruit. Let stand six hours. Just before serving add nuts.

CABBAGE SLAW — Mabel Brown

Shred med. head of cabbage. Mix 1 T. flour, 3/4 c. sugar. Break one egg in 2 c. of water. Add to flour and sugar mixtures. Add 1 T. butter. Cook until thick. Add 1/2 c. vinegar. Pour over cabbage. Serve warm.

SALAD DRESSING — Laura Coe

3 eggs
1 level t. salt
2 rounded T. flour
1 c. vinegar
1 c. white sugar
dash of pepper
2 T. butter
1 c. water

Beat the eggs well. Add sugar, salt, pepper, flour and butter. Mix thoroughly. Gradually add vinegar and water. Cook slowly over low heat. This dressing makes delicious potato salad.

CRANBERRY SALAD — Mary Mains

1 pkg. lemon Jello
2 apples
1 qt. cranberries
1 orange

Peel the apple but not the orange. Grind these ingredients. Mix with 1 c. gran. sugar. Put in Jello after it has been cooled and set. Put whipped cream on top.

HEALTH DRESSING — Nina Pentico

1/2 c. Mazola oil
1/4 t. salt
1 T. horseradish
2 T. sugar
1 t. paprika
1/4 c. lemon juice
1/4 c. catsup
2 T. prepared mustard
1 t. grated onion

Place all ingredients in jar and shake well.

MAYONNAISE — Laura Dirrim

1 c. Eagle Brand milk
1 T. wet mustard
1/2 t. salt
1 egg yolk
1 c. vinegar

Put in qt. can and mix together.

FRUIT SALAD — Helen Zimmerman

1/4 c. chopped nuts
1 apple, unpeeled
8 marshmallows
1 c. powdered sugar
4 bananas
1 c. pineapple, diced
sm. can maraschino cherries
1/2 pt. whipping cream

Combine all ingredients, add powdered sugar and whipped cream, stir light. Chill and serve.

CRANBERRY SALAD — Dorotha Culver

1 lb. cranberries
3 stalks celery
3 pkg. nuts or 1 c.
1 pt. water
2 c. sugar
2 apples
2 pkg. Jello, raspberry or cherry

Clean cranberries, celery, apples. Grind cranberries, celery, apples and nuts. Dissolve Jello in pt. water. Combine with ground ingredients. Let set in refrigerator for about 4 hours or until firm.

BEET SALAD — Esther Johnson

Make the same as potato salad, only substituting cooked diced beets in place of potatoes.

TANGY SUMMER SALAD — Marjorie Forbes

2 pkg. lime jello
2 T. vinegar
1 t. salt
1/2 c. sliced cucumber, scored
1/4 c. finely diced carrots
3 3/4 c. hot water
2 t. grated onion
dash of pepper
1 c. cottage cheese
1/4 c. finely diced green pepper
1/4 c. finely diced cucumbers

Dissolve Jello in hot water. Add vinegar, grated onion, salt and pepper. Turn 1 c. of mixture into 10x 5x3 inch loaf pan and chill until slightly thickened. Arrange cucumber slices in mixture. Chill until firm. Chill remaining Jello mixture until slightly thickened. To 1 1/2 c. add cottage cheese and diced vegetables. Turn into firm Jello in mold. Chill until firm. Then pour remaining 1 1/4 c. of Jello over cheese and vegetable layer. Chill until firm. Slice and serve on crisp lettuce with mayonnaise. Makes 8 to 10 servings.

CRANBERRY SALAD — Birdie Henney

1/2 lb. gr. cranberries
2/3 c. sugar
1 c. boiling water
½ c. nuts
1 orange ground
1 pkg. orange Jello
½ c. cold water

DATE FILLING — Birdie Henney

3 c. brown sugar
3 T. cornstarch
2 1/2 c. water
dates and nuts

Boil water and sugar together with a few dates.

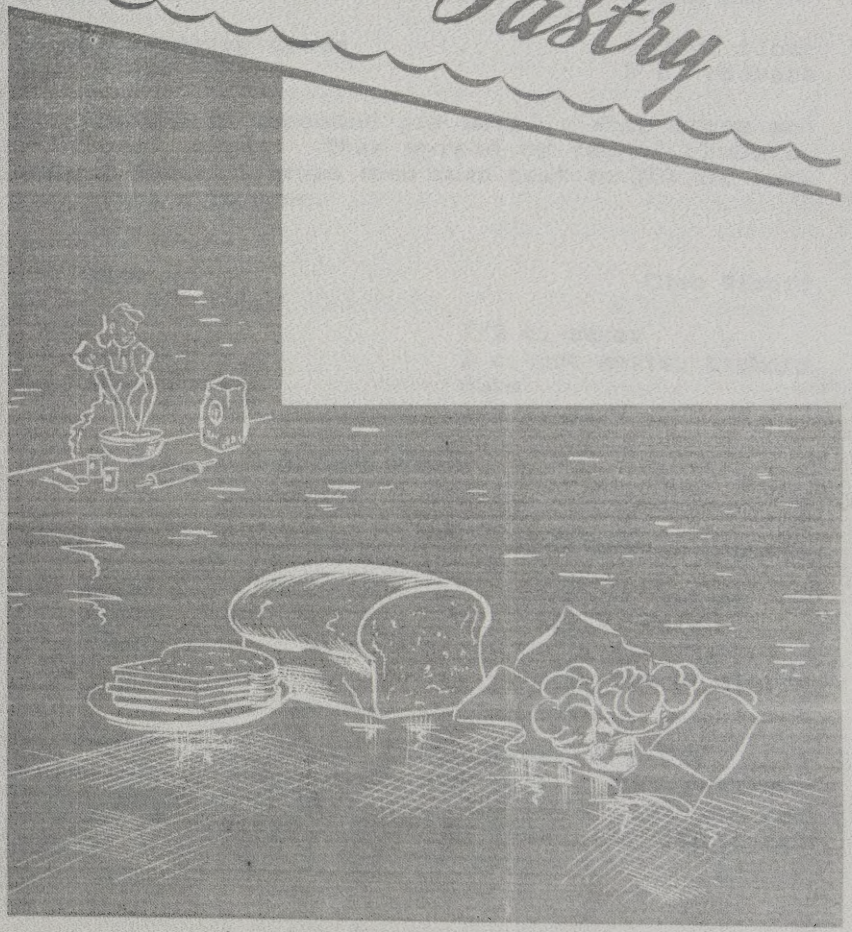
OVERNIGHT SALAD — Verla Maugherman

1 lb. grapes, seeded
1 sm. can pineapple, cut up
juice of 1 lemon
1/2 pt. cream
15 marshmallows, cut up
yolks of 2 eggs
1/4 c. sugar

Cook yolks, juice, and sugar and cool. Fold in whipped cream and more sugar may also be added if desired.

for those *jot 'em down* recipes

Bread . . . Rolls . . . Pastry



HOUSEHOLD HINTS

****

Do you want a meringue that is white, fluffy, and will stand up to make your pies look very attractive? Try putting a teaspoon of water in the egg whites after they are made foamy. This is a very neat trick and will get results.

****

Toss a lettuce leaf into the soup, it will absorb the grease and may be removed as soon as it has done its job.

****

To make a beef roast good and tender without cooking it to pieces, place a cleanly washed piece of coal wrapped in a white cloth, in the pot. This will really tenderize the roast.

****

To keep your ice pick, scissors and other sharp instruments from becoming a menace, put corks over the sharp ends.

****

To remove shine from a garment, sponge with a solution of one tablespoon vinegar or amonia to one quart of water, cover garment with dampened cloth, and press on the right side. Remove cloth and brush.

****

Small splinters of glass can be easily picked up with wet absorbent cotton.

CHERRY CREAM PIE — Mrs. Hazel Krueger

1 #2 c. red cherries
1 1/2 c. white sugar
salt
1 pastry shell
6 T. cornstarch

Sift together sugar and cornstarch and add to the cherries and liquid. Cook over medium heat until thick and clear. Remove from heat and pour into baked pie shell. Chill until cold and set. Serve with topping of whipped cream.

RHUBARB PIE — Vada Harter

3/4 c. whipping cream
1 c. sugar
1/3 c. flour
3 c. rhubarb

Put rhubarb in uncooked pie shell. Whip cream and add flour, sugar. Then spread on top of rhubarb. Bake at 425 till brown then turn heat to 350 and bake till rhubarb is done.

NUT BREAD — Cleo Wicuff

1 egg
1 c. sweet milk
2 t. bak. powder
1/2 c. sugar
1 c. nut meats, hickory nuts
1/2 t. salt

Bake 40 min. in moderate oven.

CHESS PIE — Catherine Bennett

1 c. sugar
2 t. flour
2 t. flour
2 eggs, beaten well
1 c. milk
1/8 lb. butter
1/2 t. salt
1 t. vanilla
2 T. rum or sherry wine

Mix sugar, butter and flour until crumbly. Add beaten eggs. Add vanilla and salt. Beat with egg beater until well blended. Add milk last and rum or wine if desired. Pour in 9 in. pie shell and bake as you would a custard pie.

PECAN PIE — Verna DeLancey

Beat 3 eggs until light and fluffy. Combine sugar and flour and blend well. Add sugar and flour mixture to eggs and beat well. Add to the egg mixture 2 c. dark corn syrup, 1/4 t. salt, 1 t. vanilla and 3/4 c. pecan halves. Pour into unbaked pie shell. Arrange on top of filling 1/4 c. pecan halves. Bake in moderate oven (350°) for 50 min.

STRAWBERRY PIE — Mildred Clark

Put one half qt. of berries in saucepan and add 1 c. sugar. Bring to boil and add 1 pkg. gelatin that has been dissolved in 1/4 c. cold water. Remove from fire and add other half qt. of berries when it starts to jell pour in a cooled baked pie shell. Serve with whipped cream.

PECAN PIE — Gwen Cotner

1 c. sugar
1 c. dark Karo
3 T. butter
3 eggs, well beaten
1 t. vanilla
1 heaping c. pecan halves
1 unbaked pie shell

Boil sugar and Karo until thick, then add butter. Pour mixture over eggs, beating all the time. Add vanilla. Pour into pie shell in which pecans have been scatered. Bake at 425°, for 10 minutes, then turn oven back to 360° for half an hour. Serve cold with whipped cream.

EASY BISCUITS — Addie Andrews

2 c. flour
salt
milk
2 t. bak. powder
2 level T. shortening vegetable

Sift flour, baking powder and salt together. Work in shortening, add milk, small amount at a time mixing with fork. Just enough milk to hold dough together. Pat out on floured board and cut. Bake 15 min. at 425° in greased pan.

UNCOOKED LEMON PIE FILLING — Wilma Fair

1-15 oz. c. of sweetened condensed milk
1/8 t. salt
2 egg whites
2 egg yolks
2 lemon juice and grated rind
4 T. sugar

Place condensed milk, egg yolks, salt, lemon juice and rind in large bowl. If you have an electric beater (speed 8) or until well mixed. Pour into graham cracker pie shell. Beat egg whites (speed 12 for 2 minutes or until moist peak forms. Add sugar gradually. Spread on pie and sprinkle with graham cracker crumbs. Bake at 325 degrees F. until meringue is brown or about 10 min.

QUICK BREAD AND ROLLS — Grace Oren Kautz

1 t. salt
1/4 c. lard
1 c. scalded milk
2 yeast cakes, dissolved
6 c. flour
1/4 c. sugar
1 c. cold water

Have above mixture lukewarm. Mix all into stiff dough, let raise, until twice its size in greased mixing bowl, where it is quite warm. Put into loaves, cloverleaf rolls, parkerhouse rolls, or plain rolls. This takes about 2 hrs.

BAKING POWDER BISCUITS — Mrs. George Saul

2 c. flour
1/2 t. salt
7/8 c. sweet milk
4 t. baking powder
6 T. shortening

Sift together flour, baking powder and salt. Add shortening and work well into the flour with tips of fingers, add milk and work lightly, place on table and roll to 1/2 inch thickness, cut any size desired and bake in rather hot oven fifteen minutes.

NUT PIE — Mrs. Arvilla German

3 eggs beaten
3/4 c. gran. sugar
1 t. vanilla
1 c. dark Karo syrup
3 T. melted butter
pinch of salt

Place in unbaked pie shell, sprinkle 3/4 c. of nuts on top. Hickory nuts or pecans are delicious. Bake 50 min.

MOCK RAISIN PIE — Mary Johnson

1 c. raisins
1 c. sugar
1 t. Jell
a lump of butter
1 c. fine bread crumbs
1 c. molasses
1 c. warm water
1 t. cinnamon & nutmeg

Put Jell in a cup of warm water.

CUSTARD PIE — Fay Mains

3 eggs
pinch salt
grated nutmeg
1/2 c. sugar
3 1/2 c. milk

Beat eggs, add sugar and beat. Add salt, milk and grated nutmeg. Pour into rich crust and bake in a moderate oven.

CUSTARD PIE — Grace Dygert

3 eggs or 6 egg yolks
1/2 c. sugar
1/4 t. salt
1/2 t. vanilla
2 c. milk, scalded
1/4 t. nutmeg

Beat egg slightly and combine with sugar, salt & nutmeg and vanilla extract. Slowly add milk; mix well and pour into unbaked shell. Bake in hot oven (450°) 10 minutes then in moderate oven (325°) 25 min. Serve hot or cold.

COCOANUT CUSTARD PIE

Pastry
2 c. milk
3 eggs
1 t. butter
1/2 t. vanilla
1/2 t. salt
1/2 c. sugar
1/2 c. cocoanut

RAISIN PIE (Sour Cream) — Nora Brooks

Stew 1 c. raisins in enough water to cover until tender. Add 1 c. sour cream and when to the boiling point, add 1/2 c. sugar, 2 egg yolks, 1 T. cornstarch together. Cook until thick and pour in baked pie shell. Top with beaten egg whites and brown.

HOT CORN BREAD — Laura Dirrim

1 c. corn meal
1 c. flour
2 T. melted butter
2 t. bak. powder
1/2 c. sugar
2 eggs
1 c. sweet milk
little salt

Bake 30 min.

ICE BOX ROLLS — Dorotha Culver

1 c. boiling water
1/4 c. sugar
1/2 t. salt
1 T. lard
4 scant c. flour, sifted
1 yeast cake
1/2 t. sugar
1/8 c. warm water
1 egg

Combine first 4 ingredients and combine yeast sugar and water, after the first 4 ingredients have cooled to lukewarm and yeast, sugar and water. Add egg and blend. Then add flour, blend well. Let stand no longer than 3 hours but twice its original size punch back to original size, let rise again to twice its size no longer than 3 hours. Pinch off and make into clover leaf rolls.

ANGEL FOOD DOUGHNUTS — Birdella Brown

1/2 c. sour milk
1/2 c. sour cream
1 c. sugar
3 eggs
1/4 t. salt
1 t. vanilla
1 1/2 t. soda
1/4 t. nutmeg
2 t. baking powder

Flour to make a soft dough. Beat cream and milk together until foamy, add sugar, beat again add eggs one at a time, beating well after each addition add vanilla, sift 2 c. flour with soda, nutmeg baking powder and salt and add to first mixture Then add enough additional flour to make a soft dough Knead lightly on slightly floured board. Roll 1/3 in. thick, cut with floured doughnut cutter. Stand 1 hour before rolling out.

GRAHAM CRACKER PIE — Zama Reinoell

14 graham crackers
1/2 c. chopped nuts
1 t. soda
1 t. vanilla
1 c. gran. sugar
1/8 t. salt
1 t. baking powder
3 eggs

Beat whites of eggs separately. Roll crackers and add other dry ingredients; add this to beaten eggs. Pour into pan and bake 30 minutes in slow oven. Serve with whipped cream.

MEAT LOAF — Mrs. Mat Thrasher

1 lb. ground beef
1 c. oatmeal, cooked
bread or cracker crumbs
1 apple, tart, chopped
1/2 c. catsup
1/2 c. water
1/2 lb. sausage, smoked or fresh
2 eggs, med.
1/2 c. seedless raisins cooked

Mix all together. Pour water on top. Bake till done. I spoon broth over top when about half done.

CHESS PIE — Zama Reinoehl

Cream together 1/2 c. butter and 1 c. gran. sugar. Add 4 beaten egg yolks and 1/2 T. cornstarch. Add 1 c. sweet cream, and pinch salt. Bake slowly.

GRAHAM NUT BREAD — Verla Maughermann

1 c. brown sugar
2 c. sour milk
1 c. white flour
2 t. soda
2 T. shortening
2 c. graham flour
1/2 t. salt
1 c. nut meats

Cream brown sugar with shortening. Dissolve soda in sour milk. Roll nut meats. Add nut meats to flour. Makes 2 loaves. Bake at 350° for 45 min. Raisins may be used as preferred.

ANGEL FOOD PIE — Winifred Pandle

1 c. sugar
1 c. crushed pineapple
1 c. cold water

Bring to a boil and stir in 2 1/2 T. cornstarch, which has been mixed in a little water. When thick take off and cook. Beat 3 egg whites until stiff and stir into cooked mixture along with 1/2 c. nut meats. Turn into a baked pie shell. Serve with whipped cream topping.

LEMON LUNCHEON DELIGHT PIE — Margaret Rose

1/2 T. plain gelatin
grated rind & juice of
1 lemon
4 eggs separated
1 c. sugar
1/3 c. cold water

Beat egg yolks, add lemon juice and rind and half of the sugar. Cook until thick in double boiler, add gelatin, beat egg whites until stiff, add other half of sugar, mix all together and put in baked pie shell. Serve with whipped cream.

PIE CRUST — Addie Andrews

1 c. flour — salt
2 heap. T. shortening — 3 T. ice water

Sift flour and salt, work in shortening until part is size of bean and some like meal. Add water 1 spoon at a time mixing with fork. Just enough water to hold dough together, never enough to look shiny. Makes 1 medium sized two crust pie.

STRAWBERRY PIE — Mildred Clark

Put one-half qt. of berries in saucepan and add 1 c. sugar. Bring to boil and add 1 pkg. gelatin that has been dissolved in 1/4 c. cold water. Remove from fire and add other half qt. of berries when it starts to jell pour in a cooled baked pie shell. Serve with whipped cream.

****

PATRONIZED

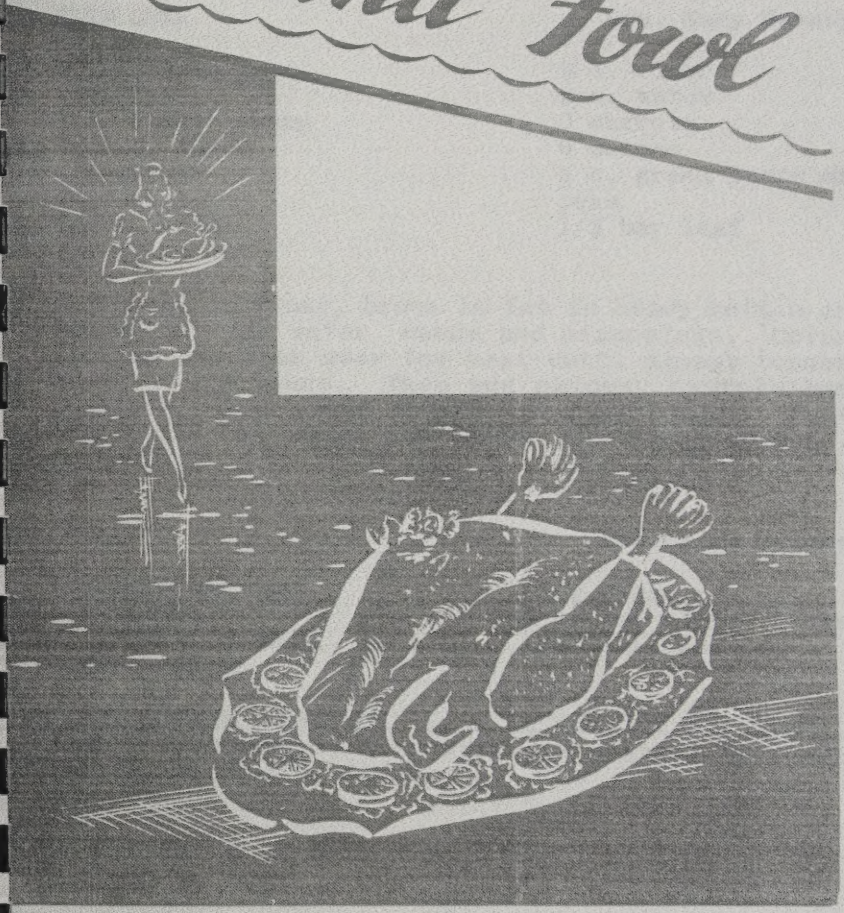
MERCHANTS ADVERTISED

IN THIS

BOOK

for those *jot 'em down* recipes

Meat, Fish and Fowl



BEAUTY HINTS

****

If a diet is needed, get a good 18-day diet and follow it to the last detail. A diet such as this will not leave you flabby but will definitely make you more attractive and slender.

****

If you are a stout woman always select dresses with long straight lines which make you appear slimmer. Wear skirts and dresses as long as the fashion will allow.

****

A simple formula for making a hair remover is to mix equal parts of starch and barium sulphide with water to make a smooth paste.

****

A dark powder blended just around the contour line will hide a double chin and sagging muscles.

****

If you are a tall woman never make the mistake of trying to walk or stand in a slouched or bent over position in an effort to minimize your height.

****

The best beauty hint of all is to become determined to be beautiful and you will naturally fall in line that way. Without determination there is little chance of you really being beautiful.

BEEF CARUSO — Lettie Melchi
(One dish meal)

Cook in boiling salted water, 1 pkg. (9 oz.) of elbow macaroni until tender. Drain and place in bottom and around sides of greased casserole. Place in center, 2 c. cubed cooked beef (other left-over meat may be used in place of beef is desired.) Sprinkle with 1 c. grated cheese. Heat 1 can of mushroom soup and to it add 1/2 c. milk, 1/2 t. salt, and 1/8 t. pepper. Pour over beef in casserole and bake for 30 min. in a 350° oven.

BEEF STEW — Mrs. Mary Henney

2 lbs. lean beef
2 T. fat
1 c. tomato sauce
or 2 c. juice
6 potatoes
2 t. salt
1/8 t. thyme
1/4 t. pepper
2 T. flour
2 c. water
6 carrots
6 onions
1 c. green beans or peas
1/2 bay leaf

Roll meat in flour, brown in fat in heavy kettle or saucepan. Add water, sauce and seasonings. Cover tightly and cook over low heat until almost tender about 1 1/2 hours. Then add onions, carrots and potatoes. Cook about 30 to 45 minutes longer. Just before the vegetables are tender add the green peas. Serves 6.

CHILI — Mrs. Mary Henney

1 lb. ground beef
2 c. tomatoes
1 t. chili powder
salt to taste
2 or 3 med. onions
2 c. red kidney beans
1/4 t. pepper

Place ground beef and onion in skillet and brown, then add tomatoes; seasoning and beans. Let cook for about 15 min. Serves 4.

CHOP SUEY — Mrs. Hazel Krueger

1 lb. beef
1 lb. veal
3 c. chopped onions
bead molasses
1 lb. pork
2 bunches celery
2 c. bean sprouts
1 can chow mein noodles

Cut meat in cubes about 1/2 in. Brown meat and cook till tender. Add celery, onions, water just to level of food. Add 3 T. bead molasses and salt and pepper. Cook until vegetables are tender. Add drained bean sprouts and as much more bead molasses as suits the taste. Thicken with cornstarch and water mixture until of right consistency to serve. Sprinkle chow mein noodles over top as garnish. Chop suey sauce may be added at the table if desired. Serve with rice.

AMERICAN CHOP SUEY — Betty Cotner

Brown in hot fat, 1/2 to 1 lb. lean pork or veal cut up small, 1 onion, sliced. Add 2 c. cut-up celery, 1 green pepper, chopped,,3/4 c. uncooked rice, 5 c. meat stock, or 6 or 5 bouillon cubes and 5 c. boiling water, 1 to 2 t. salt, 1/8 t. pepper, 1 to 2 T. chop suey, and sauce if desired. Cover and simmer 40 minutes. Uncover last 15 minutes if you wish a thicker mixture.

FRIED SPRING CHICKEN — Mrs. Effie Myers

3 lb. chicken
1/2 c. flour
1 1/2 T. paprika
1/4 t. pepper
1 1/2 t. salt

Disjoint chicken, mix the flour, pepper, salt and paprika. Rub flour into chicken pieces. Save left over flour for gravy. Melt enough fat in a heavy, skillet to give a 3 in. layer. Brown the meaty pieces in fat first. Add less meaty pieces. Brown chicken, reduce heat and cook slowly until tender turning 2 or 3 times.

SHRIMP A LA KING — Betty Cotner

1 #1 c. shrimp
7 T. flour
3 c. milk
1 t. salt
buttered toast
3 T. butter
3 1/2 T. minced onion
1 T. lemon juice
1/3 c. minced green pepper

Melt butter in saucepan, add green pepper and onion, and cook until tender; add flour, stir until well blended, add milk, then stir constantly until smooth and thickened. Remove from heat, add lemon juice, salt and drained shrimp. Heat throughly and serve, on buttered toast.

MEAT LOAF — Mrs. Arvilla German

1 1/2 lb. hamburger
1/2 t. salt
1 c. cracker crumbs
1 beaten egg
1/4 t. pepper
1 c. milk

Form into loaf and place in buttered baking dish. Pour one can of mushroom soup over meat and bake one hour in slow oven.

SHRIMP EN CASSEROLE — Mary Ellen Rowe

1 pkg. thin noodles
1-7 oz. can shrimp
1 8 oz. c. sliced mushrooms, optional
2 c. milk
salt and pepper
1-12 oz. can whole kernel corn
6 T. butter
5 T. flour
1/2 lb. strong Amer. cheese

Cook noodles until tender in boiling salted water. Drain and place in casserole. Arrange whole kernel corn, shrimp, and sliced mushrooms over the noodles. Melt butter in frying pan. Add flour and stir until smooth. Add the liquid from shrimp and mushrooms, the milk and cook until sauce is thick and smooth. Stir constantly. Add cheese. Season with salt and pepper and pour sauce over other ingredients. Mix gently. Sprinkle cheese over top. Bake at 400° F for 30 minutes. Peas may be used in place of corn and tuna fish in place of shrimp.

MEAT BALL CASSEROLE

Mrs. Don (Winnie) Cox

1 lb. hamburger
1/2 c. uncooked rice
1 1/2 t. salt
1 c. bread or cracker crumbs
1 med. onion minced
1 egg beaten
1/4 t. pepper
1 c. hot milk

Mix above ingredients, make into balls and put in a two quart casserole. Then mix 1 c. water with 1 can of cream of mushroom soup, pour over meat balls and bake in moderate oven (350°) 1 hour.

QUICK MAIN DISH

Mrs. Wier Dick, Jr.

1 lb. ground beef
1 egg
1 med. onion
1/4 c. rolled crackers

Mix these ingredients together and make moist with milk. Roll into balls. When thoroughly mixed, fry in butter or other shortening. When browned on all sides, pour 1 can mushroom soup over it and 1/2 can of milk. Place small potatoes on the top and cook until done. Stir occasionally to prevent sticking.

KIDNEY BEAN HAMBURGER

Mildred Harris

2 lb. hrmburger, lean
2 c. canned kidney beans
½ t. Worcestershire sauce
salt and pepper
1 onion, chopped
2 T. catsup
1/3 c. cooking fat

Brown meat, add onion, catsup and Worcestershire sauce. Cover with hot water. Simmer 20 minutes. Add beans. Season to taste. Simmer 30 minutes Serve hot. If desired chili powder may be added.

JOHN MOZZETTIA

Mrs. Ruth Willibey

1 pkg. cooked noodles
1 pt. mushrooms, fresh or canned
4 med. onions, diced
1/4 lb. grated cheese
1 can. cond. tomato juice
2 green peppers diced
1 1/2 lb. lean pork, gr. or cut small

Brown meat with peppers and onions, add mushrooms, most of cheese and noodles. Pour over tomato juice. Pour in baking dish and sprinkle with remaining cheese. Bake 30 min. in a 350° oven.

RICE CURRY & PORK CHOPS

Helen Zimmerman

1 sm. pepper
1 med. onion
1 heap. t. curry powder
4 chops
1/2 c. canned tomatoes
1 t. salt

Fry chops till brown on one side, turn, add chopped onion and brown on the other side. Add rice, tomatoes, pepper and salt. 1 1/2 c. hot water, poured over contents. Cover and boil till water is nearly absorbed. Cover pan and place in oven at very low, temperature, 250 degrees for 30 minutes or till rice is tender.

CHOP SUEY

Rosina Sopher

2 lbs. meat
1 T. bead molasses
1 T. chop suey sauce
2 lg. onions
1 lg. stalk celery
salt and pepper
2 T. hot fat
1 T. Worcestershire sauce
1/2 lb. mushrooms or med. can
1 c. bean sprouts
thickening optional

Use beef, veal and pork cut up. Flour and brown in hot fat. Add molasses, Worcestershire sauce, chop suey sauce, and mushrooms. Simmer 1 hour and add onions and celery cut up. Add bean sprouts and salt and pepper to taste. Thickening optional. Serves 6.

SALMON LOAF

Fay Mains

1 c. red salmon
1 c. sweet milk
pepper
2 eggs
salt
cracker crumbs

Shred salmon, add the beaten eggs, sweet milk, salt and pepper to taste and enough rolled crackers to form a loaf. Bake 30 minutes in a roaster with enough water to keep loaf from burning. Serve hot with tomato catsup or chili sauce.

HAMBURGER WITH BISCUIT — Maude Barnes

Heat skillet with small amount of shortening with a little butter. Put in hamburger, brown well. Make a gravy not too thick. Season hamburger while cooking. Place in casserole and put small baking powder biscuits on top and bake until biscuits are done.

BAKED PORK CHOPS — Mrs. Herman Noragon

Season 1/2 dozen pork chops on both sides in hot frying pan. Place in casserole; cover with 1/2 c. tomatoes or a thin slice on each chop and a bit of minced green peppers. Add 3 c. hot water and cover. Bake in oven 350° for 2 1/2 hours.

OVEN--7 LAYER--DINNER — Grace Oren Kautz

Use a baking dish with light lid and bake 2 hours at 400°. Salt each layer. Then add 1/3 in. layer of diced potatoes, 1/3 in. layer of sliced onions, 1/2 in. layer of carrots, 1/3 in. layer of diced celery, 1/3 in. layer of green peppers, 1/3 in. layer of hamburger (1 lb.) and 1/3 in. layer of tomatoes (1 can). Sprinkle flour over top and bake. Thisis delicious.

DEVILED HAMBURGERS — Mrs. Regina Rose

1 lb. hamburger, gr. beef
2 T. chili sauce
1½ T. prepared horse-radish
1/4 t. pepper
8 sliced of bread
1½ t. mustard, prepared
1 t. minced onion
1½ t. Worcestershire sauce
1 t. salt

Combine the above ingredients and spread on slices of bread. Broil for 8 minutes at moderate heat and serve hamburgers immediately.

ANGOLA DRESS SHOP

Hazel M. Metz

101 W. Maumee Angola, Indiana

ANGOLA ELECTRIC COMPANY

Electrical Contracting

Refrigerators Radios

108 - 110 S. Wayne Phone 404

COMPLIMENTS

of

CARDINAL CAFE

Angola, Indiana

ANGOLA STATE BANK

"The Bank With The Clock"

YOUR DEPOSITS ARE INSURED

FLORSHEIM SHOES GRIFFON CLOTHES

Arrow Shirts

Lee Hats

JARRARD'S MEN'S WEAR

Magazines Newspapers Sheet Music

STEFFAN'S

Meats Fruits Vegetables

WE DELIVER

COMPLIMENTS

of

MR. & MRS. BOB DOYLE

Angola, Indiana

D-R-I-N-K

POKAGON ORANGE

Angola Bottling Works

HAMBURGER DELIGHT — Mrs. Geraldine Leonhardt

Prepare 6 or 7 med. size potatoes, slice. Then to greased casserole, add a layer of potatoes. 1 lb. ground beef, add a layer of ground beef. Add couple slices of onion, salt and pepper. Continue, until full. Then pour over this a small can of tomato soup. Bake in moderate oven 350° for 1/2 hour.

SPANISH STEAK — Maude Barnes

Pound in flour, salt and pepper well into 1 1/2 or 2 lb. 1 in. thick steak. Place in preheated fryer. Brown well on both sides and place in roaster. Cover with 2 c. tomatoes, 1 sm. bottle olives and juice, 1 sm. mango cut in rings, 1 chopped onion. Rinse fryer and pour over meat, bake until tender. Serve with a tossed salad.

SALMON CROQUETTES — Lena Ryan

1/2 c. white sauce
lemon juice
2/3 c. canned salmon, flaked
salt to taste

Add sauce to salmon enough to hold together. Form mixture into balls. Beat egg slightly and roll in crumbs, then egg and then in crumbs again. Fry in deep fat until brown. Remove and drain.

JA MAINSETTA — Mrs. Helen Randolph

This is a Mexican dish. One and one-half pounds ground pork, one small can mushrooms, one cup celery, one medium sized onion, one green pepper (mango), one large package of broad noodles, one and one-half cups cheese (chipped) three-fourths quart tomato juice. Fry pork. After it is partly done, add celery, onion, mushrooms and diced pepper. Boil noodles until tender. Mix together pork, cheese and noodles. Put into greased baking dish. Pour over this the tomato juice and bake well in a slow oven, for one hour or longer. This is a complete dinner in one dish....

SHEPHERD PIE — Mrs. Ruth Stage

ground beef, 5 lbs. — 1 c. diced onions
1 c. green peppers — salt and pepper
undiluted veg. soup

Brown the onions, beef and green peppers in oven or cook until meat is done. Add the veg. soup and heat thoroughly with an ice cream scoop. Put mashed potatoes on top. Dot with paprika and brown in hot oven.

SMOTHERED CHICKEN — Maude Barnes

Cut up chicken in serving pieces. Roll in flour that has been well seasoned with salt and pepper. Put in roaster, pour over 1 qt. milk. Bake in moderate oven until done about 350°.

****

PATRONIZED

MERCHANTS ADVERTISED

IN THIS

BOOK

for those *jot 'em down* recipes

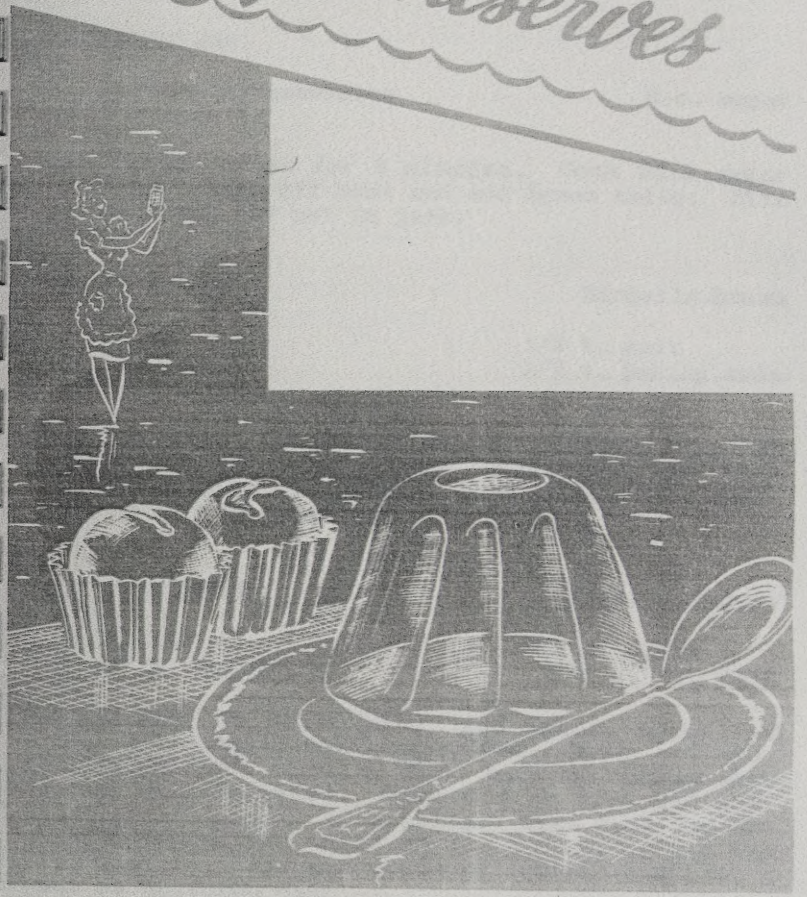
Apple Coffee Cake

Mix together

1 cup flour
1/2 cup butter
1 cup sugar
pinch salt
2 tsp baking powder

Butter pan well. Cut up fruit into pan Sprinkle mixture on fruit. then sprinkle about 1/4 cup of water on mixture.
Bake about 30 min at 350°

Candy... Jelly Preserves



TIME, TEMPERATURE AND TESTS

BAKING TIMES AT PREHEATED OVEN TEMPERATURES

	Temperature Fahrenheit	Time Minutes (Approximate)
BREADS		
Baking powder biscuits	450	12 to 15
Bread	400	20
Coffee bread	375-400	20 to 25
Coffee cake	400	30
Corn bread	400	30
Fruit or nut bread	350	60
Muffins	425	20 to 30
Popovers	450	20
Rolls	400-425	15 to 20
CAKES		
Angel Food	325	1 1/4 hr
Chocolate	350	25
Cup	375	20 to 25
Fruitcake	275-300	1 1/2 to 4
Gingerbread	350	45 to 50
Jelly roll	350	15 to 20
Spongecake	325	60
Square (shallow loaf)	350	20 to 40
Tortes	350	50
Upside-Down cake	350	50
COOKIES		
Fruit, molasses or chocolate	325-350	12 to 15
Other drop and rolled	375-400	8 to 12
Regrigerator (sliced)	400	8
Ladyfingers	350	10 to 12
MERINGUES	275	45 to 60
PASTRY		
Pie shells	400	15
Puff pasty Pastries	450-500	5 to 8
PIES		
Deep-dish pies	450	10
Meat pies	450	15
then	350	30
Meringues on cooked fillings	350	15 to 20
One-crust (unbaked)	450	10
then	350	25 to 30

MABEL PRALINES — Lucille Zimmerman

2 c. sugar
2/3 c. milk
1 c. maple syrup
2 c. pecan meats

Boil the sugar, milk, and maple syrup until the mixture reaches the soft ball stage (238° F.). Remove from the fire and cool. When it is lukewarm, beat until it is smooth and creamy. Add any kind of broken nut meats and drop on buttered paper from the tip of a spoon, making a little mound.

STRAWBERRY JAM

4 c. crushed strawberries
1 T. epsom salts
6 c. sugar

Cook strawberries for 3 minutes. Cook with sugar for 5 min. Turn off heat and add Epsom salts. Stir for 5 minutes and put in jars.

PEANUT BRITTLE — Birdella Brown

2 c. sugar
1 T. butter
1 c. peanuts
1/8 t. salt
1/2 t. baking soda

Chop peanuts. Carmelize sugar. Remove from fire immediately. Add salt, peanuts, baking soda and butter. Stir only until blended. Pour quickly in a thin, sheet on well buttered pan. Cut or break.

NEVER FAIL FUDGE — Wandilu Andrew

1 T. butter
2 level T. cocoa
2 c. sugar
3/4 c. top milk

Melt butter in heavy pan. Add sugar, cocoa, and milk. Stir gently until dissolved. Boil, not too, rapidly, without stirring until soft ball stage when tested in cold water. Remove from fire and add, pinch of salt and 1 t. vanilla. When cool you are able to place your hand on the bottom of the pan with comfort. Add nut meats if desired and beat & pour on buttered pan.

STRAWBERRY PRESERVES

Mary Mains

Wash 1 qt. of the nicest strawberries you can find. Drain well. Add 1 T. vinegar. Cover and bring to a boil slowly. Boil one minute. Add 4 c. sugar and let come to boil again, but uncover this time. Boil 15 minutes. Skim off the foam. Pour into jelly glasses that have been sterilized in boiling water for 15 minutes. Cool and seal with melted paraffin.

FUDGE

Mabel Kaufman

3 c. sugar
3 T. corn syrup
6 T. water
3/4 c. cocoa
1 1/8 c. Pet milk
1 c. chopped nuts

Cook slowly, stir until sugar is dissolved. Cook till it forms soft ball in cold water. Cool. Add 1/8 t. salt, 1 1/2 t. vanilla. Stir till it holds together. Pour in pan. Press in nuts. Cut in squares.

SEA FOAM CANDY

Margaret Musser

3 c. sugar
3 c. water
1/2 c. Karo syrup

Boil together until this forms a soft ball, when tested in cold water. Pour this mixture into the stiffly beaten egg whites. Beat until ready to drop.

CARAMEL FUDGE

Lena Ryan

3 c. brown sugar
butter size of egg
1 t. vanilla
3 T. corn syrup
2/3 c. milk or cream
1 c. milk

Cook until soft ball in cold water. Cool. Add nuts if desired and beat until it holds shape. Pour on lightly greased pan, cut when needed. It's nice to put in deep pan and slice.

PEAT'S STANDARD SERVICE
"We Give Personalized Lubrication and Service"
Phone 9181
MAUMEE & SUPERIOR ANGOLA, INDIANA

RAINBOW BEAUTY SHOP
Lucille Whitman Prop.
Complete Beauty Service
Phone 46Y

JAROCF FLORISTS
"Flowers for all Occasions"
Phone 310
ANGOLA, INDIANA

SUNRISE DAIRY

U.S. 27 NORTH ANGOLA, INDIANA

For Dependable Used Cars

JOE KOLB

ANGOLA, INDIANA

Northeastern Indiana's

LARGEST USED CAR DEALER

The Gulf Tower

BOB LAMEREAUX

Universal-Refrigerators and Ranges

Gibson-Refrigerators-Home Freezers-Ranges

Zenith Radios Coleman Oil Heaters

Complete Line of Auto Accessories

DIVINITY FUDGE — Birdie Henney

2 c. gran. sugar
1/2 T. corn syrup
2 egg whites
1/2 c. water
1 c. nut meats
1 t. vanilla extract

Combine sugar, water and syrup and cook until mixture forms a soft ball. Beat egg whites. Pour syrup over egg whites and beat until mixture begins to thicken. Add nuts and vanilla.

****

PATRONIZED

MERCHANTS ADVERTISED

IN THIS

BOOK

CHEESE AND LIMA CASSEROLE — Mrs. Mary Henney

2 c. dried lima beans
2 1/2 c. water
1/2 t. pepper
1 t. sugar
2½ t. salt
3/4 c. chopped onions
1 c. canned tomatoes
1 t. Worcestershire sauce
1 c. grated Amer. cheese

Pick over and wash lima beans. Soak overnight in water. Add salt, sugar, pepper and onions and cook covered until tender. Add tomatoes and Worcestershire sauce. Place in greased casserole. Cover with grated cheese and bake in moderate oven 350° for 30 min. Serves 6.

BELQUIM BAKED POTATOES — Lucile Zimmerman

Prepare potatoes as for French fries. Dip them in melted fat and lay them in a shallow pan, being sure that the pieces do not overlap. Bake in a quick oven (400-450° F.) until brown on top, turn carefully and continue baking until they resemble French fried potatoes. Baste them with more fat during baking, if necessary. When done, sprinkle with salt and serve piping hot.

SOUPS AND VEGETABLES

2 c. sweet milk
1/2 c. flour
1/2 t. salt
2 c. diced raw potatoes
1 t. baking powder

Beat milk, eggs and salt. Add flour, baking powder. Mix and add diced potatoes. Fry in deep fat til brown.

CABBAGE CURRY — Helen Zimmerman

1 med. head cabbage
1 T. butter or oleo
1 sm. t. curry powder
salt to taste

Place butter or oleo in pan when hot, add shredded cabbage, small amount of water. Cook till cabbage is done, add curry powder and salt.

ORANGE CAKE

Cleo Wicuff

1 c. gran. sugar
1 egg
1 t. soda
1 c. raisins, dates and nuts
1/2 c. scant butter
3/4 c. sour milk
grated peel of one orange
2 c. flour

Take juice of one orange and 1/2 c. sugar. Let stand on stove and just heat thru. Do not boil, just let sugar melt. Stir once in a while. Pour over cake as soon as taken from oven. I bake in moderate oven until toothpick comes out clean when testing. About 40 min.

MEXICAN BRIDAL CAKES

Cleo Wicuff

Cream 1/2 lb. butter or shortening, add salt, 5 T. sugar, powdered, add 2 c. flour, 1 t. vanilla, and 1 c. chopped nuts. If possible let stand where cool for an hour or so. Drop on buttered pan and bake 8 to 10 minutes in hot oven. Roll in powdered sugar.

FUDGE CAKE

Opal Walsh

2 1/4 c. flour
1 t. soda
1 t. bak. powder
1/2 t. salt
1/2 c. shortening
1/2 c. cocoa
1 1/2 c. sugar
1 t. vanilla
2 eggs
1 c. sour milk
1/3 c. hot water

Sift flour once. Then measure and sift with soda, baking powder and salt. Sift again. Cream shortening and add sugar gradually, beating thoroughly after each addition. Add vanilla, then well beaten eggs, beat until fluffy. Beat in flour mixture alternately with sour milk. Mix cocoa and hot water to form a smooth paste. Beat into batter. Pour in to large layer cake pans. Bake in moderate oven (350° F.) 30 to 35 min.

BEAUTY HINTS

****

To check hand perspiration take a hand bath made of two drams of Tamaic Acid, one ounce of glycerine and two ounces of alcohol diluted with rose and distilled water. A little talcum on the palms of the hands also proves effective in mild cases.

****

Dry hands thoroughly after washing them, this is very important although few women realize it. Then, smooth on a hand cream to recharge the skin with the moisture needed to keep them soft and supple.

****

Avoid hard water and harsh cleansing agents. If the water in your city is hard, a few pinches of borox will soften and purify it.

****

To flatter white hands, polish the nails a very dark red. To flatter a red or sunburned hand use a polish with a hint of brown in it. Be sure your lipstick matches your nail polish.

****

Choose and apply your cosmetics as an artist does his colors - to create, to express, to emphasize. All women should know and use shades of make - up most flattering to their personality and color of skin.

ROCK COOKIES

Catherine Bennett

1½ c. brown sugar
1/2 c. butter
1 t. soda
3/4 c. dates
1/2 t. salt
2 t. bak. powder
1/2 t. cloves
1 T. cocoa
3 eggs
2 c. nuts
4 T. hot water
1 1/2 t. cinnamon
4 c. sifted flour

Cream sugar, cocoa and butter. Add eggs separately and beat well after each one. Sift salt, spices, flour and baking powder together and add alternately with hot water and soda mixture. Add nuts and dates last. Mixture should be stiff. Bake 425°. These are better if they stand a week after baked.

DATE AND NUT CAKE

Lettie Melchi

Sift and measure 1 1/2 c. flour and add to it 1/2 t. salt. Let stand in sifter until needed. Chop 1/2 c. dates (one layer of pitted dates will make this.). Dissolve 1 t. soda in 1 c. boiling water and pour over chopped dates. Let stand until cool. Cream together 1/4 c. Crisco or other shortening, 1 c. sugar, and 1 egg. Add to creamed mixture the dates and the flour. Add 1 t. vanilla and 1/2 c. chopped nut meats. Bake in a greased loaf pan for about 40 min. in a 350° oven.

BAKELESS FRUIT CAKE

Mary Mains

1/2 lb. graham crackers
1/2 lb. dates
1/2 c. thin cream
1/2 lb. marshmallows
1/2 c. chopped nut meats
10 maraschino cherries

Grind cracker crumbs fine and chop other ingredients. Mix together well and press firmly into a tube pan lined with wax paper, which has been buttered or oiled. Let stand overnight or longer in the refrigerator to chill, turn out and slice, serve with whipped cream.

COCOANUT OATMEAL COOKIES

Mrs. Roscoe Light

½ c. melted butter
2 c. brown sugar
1 t. soda
2 c. flour
1½ t. vanilla
1/2 c. melted lard
2 eggs
4 c. rolled oats
1 c. shredded cocoanut

Mix brown sugar and melted shortening together. Add well beaten eggs and vanilla. Mix soda, rolled oats, flour and cocoanut together and add to first mixture. Form in two 2-in. rolls. Wrap in waxed paper and let stand in cold place overnight or in refrigerator four to five hours. Slice very thin and bake at 350°.

LEMON DAINTIES

Frieda Babcock

1 c. sugar
1 lemon juice
2 T. flour
2 T. butter
2 egg yolks
1 c. milk

Cream sugar and butter. Add lemon juice and yolks. Stir in flour and milk, gradually. Add stiffly beaten egg whites. Pour into custard cups and place in pan of hot water. Bake in moderate oven to a golden brown. 350° for 25 minutes. Makes 6 cups. Serve with whipped cream.

SALAD DRESSING CAKE

Frieda Babcock

1 c. gran. sugar
4 T. cocoa
1 c. salad dressing
2 c. flour
2 t. soda
1 c. water
1 t. vanilla

Mix in order. Bake 25 to 35 min. at 350°.

BLACK MAGIC CHOCOLATE CAKE

Velma Hantz

4 sq. Baker's Unsweetened choc.
2 egg yolks
3/4 t. salt
1 t. vanilla
1 t. soda
4 T. shortening
2 c. sugar
1 3/4 c. milk
2 c. sifted Swan's Down cake flour

Melt chocolate and shortening in top of a 2 qt. double boiler. No creaming. Remove from boiling water and cool to lukewarm. Then add sugar and mix well. Combine egg yolks with 1 cup of the milk; add to chocolate mixture and blend. Add salt and flour and beat until smooth. Add vanilla and 1/2 c. more of the milk and stir until smooth. Dissolve soda in remaining 1/4 c. milk. Stir quickly into batter. Batter will be thin. Turn into two 9 in. layer pans lined on bottom with wax paper, then greased. Bake in moderate oven (350° F.) 30 minutes or until done.

OATMEAL AND WHEAT COOKIES

Frieda Babcock

1 c. shortening
2 eggs, beaten
1 t. bak. powder
1/2 t. salt
2 c. rolled oats, minute
2 c. brown sugar
1 c. flour, sifted
1 t. soda, scant
1 t. vanilla
2 c. wheaties

Mix and spoon out on cookie sheet. Bake 12-15 minutes at 375°.

MARSHMALLOW DELIGHT

Ida Mae Pritchett

1 lb. marshmallows
1/2 pt. whipping cream
1 can crushed pineapple

Cube each marshmallow in 6 parts with scissors dipped in cold water. Place in large bowl. Add crushed pineapple. Whip cream very stiff and add to other ingredients. Chill overnight before serving.

CHERRY PUDDING

1 c. sugar
1/3 c. Crisco
1 c. sweet milk
2 t. baking powder

Cream shortening and sugar, add milk and baking powder. Stir in enough flour to make a stiff dough. Put in greased baking dish 12x8x2 1/2.

HEAVENLY WHITE CAKE

Carolyn Smith

2 2/3 c. sifted cake flour
1 1/2 c. sugar
1 1/2 t. salt
4 t. bak. powder
4 egg whites
2/3 c. Mazola salad oil
4 egg yolks
3/4 c. water
1 t. vanilla
2 t. orange extract
1/4 t. cream tartar

Mix and sift together first four ingredients. Make a well and add in order. Mazola salad oil, egg yolks, water and flavoring. Beat until smooth.& add cream of tartar to egg whites. Beat until whites form stiff peaks. Gently fold first mixture into egg whites until well blended. Turn into two ungreased, deep nine inch layers. Bake in moderate oven (350° F.) 35 to 40 min.

EGGNOG TAPIOCA

Carolyn Smith

2 eggs, separated
2 c. milk
1/8 t. salt
1 t. flavoring
4 T. sugar
3 T. quick cooking tapioca
nutmeg

Beat egg yolks; add 2 T. sugar, 1/2 c. milk. Add tapioca and remaining milk. Cook over low heat stirring constantly; until mixture boils, remove from heat; cool. Add flavoring. Beat egg whites until foamy. Gradually add remaining sugar beating constantly; fold into the tapioca mixture. Pour into serving dish; chill. Sprinkle with nutmeg.

ORANGE CAKE

Grace (Oren) Kantz

1 c. sugar
2 eggs, unbeaten
2 c. flour, all purpose
1 t. bak. powder
1 orange
1 c. nut meats
1/2 c. butter or Spry
1 c. sour milk
1 t. soda
pinch of salt
1 c. raisins

Squeeze juice of orange and add 1/2 c. sugar. Stir well and let stand. Grind orange peel, nuts and bake in moderate oven 350° for 25 minutes in loaf. When cake is done, pour orange juice and sugar over at once. No other frosting is needed. This is delicious.

PECAN NUT LOAF

June Thobe

3 c. gran. sugar
1 c. cream or Pet milk
1 t. vanilla
1 c. white syrup
1 c. nut meats, broken

Boil sugar, syrup and milk till forms a soft ball when tested in water. Remove from fire and beat almost constantly until begins to get pretty stiff, then add nuts and vanilla and beat till just stiff enough to pour into a small loaf pan lined with wax paper. When cool you can lift out with paperand, slice.

RHUBARB PIE FILLING

Carolyn Smith

4 c. diced rhubarb
1 egg
1/4 t. salt
1 c. sugar
2 T. flour

Line pie plate with unbaked pastry. Scald the rhubarb quickly and drain thoroughly. Arrange in the pastry shell. Beat the egg until light. Mix sugar, flour, salt, and add gradually to the mixture beating well and pour over the rhubarb. Bake with strips of pastry across the top.

PLUM DUMPLINGS — Carolyn Smith

1 pt. of canned plums; 1 c. water; 1/2 c. sugar or to suit taste; 1 t. butter. Let this boil then add the dumplings. 1 c. flour, 1/2 t. salt; 1 1/2 t. baking powder; 1 T. lard heaping. Sift the dry ingredients together. Cut in lard and add enough milk to make it like biscuit dough. Roll out 1/2 inch thick. Cut in strips and lay in the boiling plums. Cover and cook about 15 min.

TAPIOCA DESSERT — Mrs. George Saul

1 c. Pearl tapioca
2 c. brown sugar
1 c. pineapple, drained
5 c. boiling water
1 c. nut meats
pinch of salt

Soak tapioca in boiling water overnight in the morning add sugar and salt, cook over low flame till tapioca is clear, add nuts and pineapple, cool and serve.

BANANA NUT CAKE — Irma Auspaugh

Cream two and 1/2 cups granulated sugar with 1 cup shortening, add the unbeaten whites of 4 eggs and beat hard for at least 100 strokes. Sift three cups of sifted flour with 1/2 t. soda, 1 t. baking powder and a pinch of salt. Add to creamed mixture alternately with seven T. buttermilk. Add 1 cup of mashed bananas and 1 1/2 c. chopped nuts. Grease pan and on bottom lay a layer of marshmallows that have been cut thru the center. Pour batter on marshmallows and as the batter rises so will marshmallows and completely cover the cake, forming and icing. Place pan in a preheated oven set at 325 degrees and bake for about fifty minutes. After, 25 min. baking increase heat to 350°.

DATE NUT CAKE — Carolyn Rogers

Cut one pkg. dates, add 1 c. boiling water and 1 t. soda and let stand. Cream 1 T. butter, 1 c. sugar, and 1 egg. Add 1 1/2 c. flour and 1 t. vanilla. Add date mixture and 1 c. chopped nuts floured. Bake in 8" sq. pan at 375° for 25 min.

Compliments Of

ED. SELLGREN COMPANY INC.

BUICK CARS and GMC TRUCKS

Angola, Indiana

ANGOLA FROZEN FOOD LOCKER STORAGE

Earl and Robert Sharrow

See Us For Any Information Concerning

Frozen Meats, Fruits and Vegetables

ANGOLA, INDIANA

Housewares — Home Appliances

ANDY'S

Firestone Stone

Angola, Ind. — Phone 166

Compliments Of

THE PAGE DAIRY COMPANY

AND IT'S

Angola Dealers

COMPLIMENTS

of

DUKES SODA and SNACK BAR

NEWNAM SHELL SERVICE

HIWAY GROCERY

COLLEGE INN RESTAURANT

SOUTH END GROCERY

CREAM PUFFS — Lena Ryan

1 c. boiling water
1 c. flour
1/4 t. salt
1/2 c. butter or subt.
4 eggs

Heat water boiling, melt shortening in it. Add flour, cook until mixture is thick and slightly separated and remove from stove. Add whole eggs one at a time and beat thoroughly after each addition of eggs. Form paste on baking sheet about 1 t. for each or more if larger puffs are wanted. Bake at 450° for 5 minutes and reduce heat to 375° for 30 min.

Cream Puff Filling:

2 c. milk
4 T. cornstarch
3 egg yolks
1 T. butter
3/4 c. sugar
1/4 t. salt
3 egg whites
1 t. vanilla

Scald milk in double boiler. Mix together sugar, cornstarch and salt. Add yolks and 2 T. scalded milk. Beat until smooth. Stir egg mixture into milk and cook until thick. Beat in butter and flavoring. Fold in egg whites beaten stiff.

STRAWBERRY CHIFFON PIE — Esther Johnson

1 env. unflavored gelatin
1 qt. fresh strawberries prepared & crushed
1/8 t. salt
2 egg whites
1 baked pie shell or 1 crumb pie shell
2 T. cold water
1 c. sugar
1 t. lemon juice or extract
1 c. heavy whipping cream

Soften gelatin in cold water then dissolve over hot water. Mix strawberries with sugar, lemon juice, salt and gelatin. Chill until slightly thickened. Beat egg whites stiff and fold into cream which has been whipped and fold the mixture into the strawberries. Pour into pie shell and chill in refrigerator.

DATE AND NUT ROLL — Lola Cotner

2 c. (1/2 lb.) vanilla wafer crumbs
1/2 c. Eagle Brand sweetened Cond. milk
1 c. chopped dates
1/2 c. chopped nut meats
2 t. lemon juice

Combine wafer crumbs, dates and nut meats. Blend Eagle Brand milk and lemon juice. Add to crumb mixture and knead well. Form into roll 3 inches in diameter, and cover with wax paper. Chill in refrigerator for 12 hours or longer. Cut in slices and garnish with whipped cream or hard sauce.

SUGAR COOKIES — Mary Johnson

2 eggs
1/2 c. lard
4 T. sour milk
1 c. sugar
1/2 t. nutmeg
1 t. soda

Stir soda in milk till it foams and stir flour in until quite thick and roll.

FRUIT CAKE (without eggs) — Verna DeLancey

1/2 c. sugar
1 c. sour milk
4 T. shortening
1 t. cloves
1 t. soda
1/2 c. molasses
1 c. raisins
1 t. cinnamon
1 t. nutmeg
2 c. flour

PINEAPPLE ICE BOX CAKE — Esther Johnson

1 lb. vanilla wafers, crushed fine
2 eggs
1½ c. powdered sugar
1/2 c. butter
1 can crushed pineapple, #2
1 pt. whipping cream

Place 1/2 of crushed wafers in bottom of a large flat pan. Cream butter, powdered sugar and add beaten eggs. Spread this mixture over the wafers, in pan. Whip cream and add drained pineapple. Place remaining wafers on top and pat down. Place in refrigerator for 24 hours. Each helping may be topped with whipped cream and cherry.

FOR THE BEST IN MOVIE ENTERTAINMENT
Come To
BROKAW THEATRE
Angola, Indiana

MUNN'S BOOK STORE
Books-Typewriters-Office Supplies
Phone 534
ANGOLA, INDIANA

McBRIDES'
DEPENDABLE DRY CLEANERS
"We Pick Up and Deliver"
Angola, Indiana

COMPLIMENTS OF
CASEDEER and ARNOLD
Chrysler and Plymouth Motor Cars
REAL ESTATE
ANGOLA, INDIANA

COMPLIMENTS

of

STRAND THEATRE

"Always a Good Show"

TWO NEWSREELS WEEKLY

MANN BODY SHOP

Wheels-Frames-Axles Straightened

Brake Service-Wheel Balancing

Phone 3

ANGOLA, INDIANA

FIRST NATIONAL BANK OF

Angola

DEPOSITS FEDERALY INSURED

Member of FDIC

FRED SMITH-GIFTS

China-Glass-Decorative Accessories

COSTUME JEWELRY-STATIONARY-CARDS

Angola, Indiana

STRAWBERRY CAKE — Mary Aldrich

1 c. sugar
1 c. canned strawberries
1 t. soda
1 egg
2 T. butter
flour to make med. batter

Use scant cup sugar if berries have been sweetened when canned. Bake in moderate oven.

PEANUT BUTTER FROSTING — Lola Cotner

1 1/3 c. Eagle Brand sweetened cond. milk
3 T. peanut butter

Gradually add Eagle Brand milk to peanut butter in top of double boiler, mixing well. Cook over rapidly, boiling water stirring constantly, until thick (about 15 min.). Cool, spread on cold cake.

DROP COOKIES — Neva Wilkinson

1 c. brown sugar
2 eggs
1 t. bak. powder
5 T. sweet milk
1/2 t. nutmeg
2/3 c. shortening
1/2 t. salt
1 t. soda
2 1/2 c. flour
1 t. vinegar

Drop by spoonsfuls on greased pan. Bake 8 min. in 415° oven.

STRAWBERRY AND RHUBARB ROLL — Neva Wilkinson

Mix 2 c. each of prepared rhubarb and strawberries. Boil 1 c. sugar and 1 c. water for 5 min. Use any good recipe for biscuit dough, roll in oblong shape.& spread over the prepared fruit, roll up as for jelly roll. Cut in slices, place in baking pan & pour over the syrup, dot with butter or oleo, bake in 450° oven for 25 min.

QUICK CAKE ICING — Phyliss Barton

1 egg white — 1/2 c. maple syrup

Combine and beat at fast speed with electric mixer, till stands in peak or as thick as desired.

PEANUT BUTTER CAKE — Mrs. Don (Winnie) Cox

Cream 1 c. sugar, 1/4 c. butter and 1/4 c. peanut butter. Add 1 beaten egg. Sift 1 t. soda with 1 1/2 c. flour, sifted. Add alternately with 1 c. of sour milk or buttermilk to the cream mixture. Bake in well greased square pan in moderate oven (350°) about 35 min.

DATE PUDDING — Mrs. Harold Fisher

1 qt. milk — 1 c. sugar
4 egg yolks

Cook this then stir in 1/2 c. cornstarch, 1 lb. pitted dates, chopped. Put in a buttered baking dish. Roll 20 graham crackers fine and add 1 t. baking powder and 4 T. melted butter. Stir well and take out one cup. Beat 4 egg whites and spread on top of pudding. Scatter the one cupful of crumb mixture over egg whites. Bake 20 min.

DATE ROLL — Mrs. Harold Fisher

1 lb. pitted dates, chopped — 1 c. finely chopped nut fine
1 lb. marshmallows, cut

Mix together well and add enough sweet cream to form a roll. Wrap tightly in wax paper and chill 12 hours. Slice and serve with whipped cream. You can mix this more thoroughly if you mix it with your hands.

CUSTARD ANGEL FOOD — Mary Ellen Rowe

5 eggs, separated — 3/4 t. cream of tartar
1½ c. sugar — 1 1/2 c. flour
1/2 t. bak. powder — 1/4 t. salt
1/2 c. cold water — 1/2 t. almond flavoring
1 t. vanilla flavoring

Beat egg whites until stiff but not dry, add cream of tartar, leave set. Beat egg yolks with sugar, then add flour, baking powder and salt, alternately with water. Beat good, add flavoring. Fold in egg, whites. Bake in preheated oven (375° F.) 30 to 40 min.

GRAHAM CRACKER PUDDING — Mary Ellen Rowe

1 env. plain gelatin — 1 c. sugar
3 egg yolks — 1 c. milk
1/2 t. salt

Cook the above ingredients until thick. Cool. Then fold in 2 cups whipped cream (Milnot is very satisfactory) 3 beaten egg whites and 1 t. vanilla. Roll 20 graham crackers, add 4 T. sugar, 4 T. melted butter and mix well. Put 1/2 crumbs in bottom of dish, pour in the pudding mixture, use remaining crumbs on top. Chill.

APPLESAUCE CAKE — Margaret Musser

1½ c. applesauce — 1 c. raisins
1 c. brown sugar — 1/2 c. butter
2 c. flour — 1 T. soda
1 t. bak. powder — 1 t. cinnamon & cloves

OATMEAL COOKIES — Margaret Musser

2 c. brown sugar — 1 t. baking powder
1 c. shortening — 1 t. cinnamon
4 eggs — 1 t. salt
1 c. oatmeal — 1 T. vanilla
1 c. chopped apples — 3 1/2 c. flour
1 t. soda

Very good.

PINEAPPLE DROP COOKIES

Nora Brooks

1/2 c. Crisco
1 c. brown sugar
1 egg well beaten
3/4 c. drained crushed pineapple
1 t. baking powder
1/4 t. salt
1/4 t. soda
1/2 c. chopped nut meats
2 c. sifted flour

Bake in medium hot oven.

NUT CAKE

Lucille Zimmerman

1/2 c. shortening
1 c. sugar
2 eggs separated
1½ c. sifted cake flour
2 t. baking powder
1/2 c. milk
1 t. vanilla
1 c. chopped nut meats

Cream shortening and sugar, add egg yolks and beat well. Sift flour and baking powder and add alternately with milk and vanilla. Add nuts and fold in stiffly beaten egg whites. Bake in a greased loaf pan in a 350° F. oven 50 min.

CHEAP CAKE

Mrs. Ada Palmer

Boil 1 pound raisins and 2 c. boiling water for 15 minutes. Add 1/2 c. lard and 2 c. sugar to hot raisins add one sm. c. cold water, 1 T. cinnamon, 1 t. salt, 1 T. nutmeg, 1/4 t. cloves, 1 T. cocoa, 1 T. soda, in a little hot water 4 c. sifted pastry flour and 1 c. nut meats. Make 3 large nine inch layers. Moderately hot oven at 325 degrees for 35 minutes.

WHITE CAKE

Dorothy Weiss

3 c. cake flour
2 t. baking powder
4 egg whites
2 c. white sugar
1 c. cold water
butter

Sift flour, white sugar and baking powder twice together. Put egg whites into cup and finish filling cup with butter. Pour into dry ingredients and add the cup of cold water. Beat very good and bake in moderate oven (350° F.) for 30 to 35 min.

CHERRY PUDDING

May Mains

cherries
1/2 c. sweet milk
1 1/2 c. flour
1/2 c. sugar
2 t. baking powder

Put cherries about 2 inches deep in a baking pan. Mix sugar, sweet milk, flour and baking powder and pour this batter over cherries. Bake 45 minutes. Make a dressing as follows:

Sauce:

1 c. sugar
1 T. flour
1/2 c. butter
1 1/2 c. cherry juice

Mix together the butter, sugar, flour and cherry juice and cook until thick. Use this over pudding when serving. Or if preferred, cream may be used in place of the dressing. Most people cannot eat cream over cherries. This take the place of both, cake and pie.

SUGAR COOKIES

May Mains

1 1/2 c. sugar
1 egg
flavoring
1 c. milk, sour
1 scant t. soda
1 c. shortening
pinch of salt
2 t. baking powder
1 c. flour

Cream together sugar and shortening. Add beaten egg, salt, and any flavoring desired. Sift together baking powder and flour and add to mixture alternately with sour milk in which soda has been dissolved. Add enough flour to make a dough that can be rolled and cut but keeping it as soft as possible. Bake in moderate oven.

REFRIGERATOR COOKIES

Wandilu Andrew

1 c. shortening
1 c. brown sugar
2 eggs
4 c. flour
1 t. cinnamon
1 t. salt
1 c. gran. sugar
1 c. chopped nut meats
1/2 t. soda

Melt shortening, add salt, sugar. Be sure there are no lumps. Add eggs, one at a time. Mix thoroughly. Add nuts. Sift and measure flour. Add soda, cinnamon and sift again. Add to first mixture and beat. Form in roll and put in cool place over nuts. Slice and bake at 375°.

SOUR CREAM CAKE

Dorothy Weiss

1 c. sour cream
1 c. white sugar
3 eggs well beaten
1½ c. cake flour
1/4 t. salt
2 sq. chocolate, melted
1 scant t. soda
1 t. vanilla

Mix ingredients in order as listed and bake at 350° to 375°. Makes 2-9 in. layers.

FROSTED STRAWBERRY SALAD

Dorotha Culver

1 pt. strawberries
2 3 oz. pkg. cream cheese
1 c. heavy cream
1 10 oz. pkg. marshmallows
2/3 c. real mayonnaise
chicory

Use fresh or frozen strawberries. Cut marshmallows small. Whip cream. Combine sliced berries with marshmallows and let stand while preparing other ingredients. Mash cheese with fork and blend with mayonnaise. Fold in cream. Fold in berry mixture and pour in freezing tray or loaf pan, freeze until firm. Unmold and garnish with chicory and whole berries. Slice and serve. Serves 6.

BANANA CAKE

Mabel Kaufman

1 1/2 c. sugar
1 t.vanilla
6 T. sour milk
2 lg. or 3 sm. bananas
1/2 t. bak. powder
1/2 c. shortening
2 eggs
1 t. soda
2 scant cups flour

Cream sugar and shortening together. Beat eggs well and mix with sugar and shortening. Mash bananas and add to creamed mixture. Bake in layers.

COCOANUT DROP COOKIES

Marjorie Forbes

2 c. flour, sifted
1 t. bak. powder
1/2 t. nutmeg
1/2 t. salt
1 c. sugar
2 large eggs
grated rind, 1 lemon
1 can or 1 pkg. cocoanut
1/2 c. margarine
1 t. cream extract
1/2 c. milk

Have all ingredients room temperature. Grease two cooky sheets. Preheat oven to 375°. Sift dry ingredients into large bowl. Add lemon rind and cocoanut and blend with wooden spoon. Add margarine. Add orange extract to milk. Add milk, use 2 extra T. if you use dry ococanut and 1 egg and beat. 150 strokes or 1 minute slow to moderate speed in electric mixer. Add second egg and beat another 150 strokes. Drop mixture from t. onto greased cookie sheets. Bake in moderate oven (375° F.) 12-15 minutes, about 4 1/2 dozen cookies.

ORANGE ICE

Rosina Sopher

1 c. buttermilk
1/2 c. sugar
1 c. orange juice

Beat all together until sugar is dissolved. Put into a freezing tray and chill. When it begins to set take out and beat thoroughly. Then put back into refrigerator and finish freezing.

CHOCOLATE SHALLOW CAKE

Carolyn Long

4 sq. unsweetened choc.
1 3/4 c. sugar
3 eggs
1 t. soda
2/3 c. milk
½ c. hot water
1/2 c. shortening
2 c. sifted flour, cake
3/4 t. salt
1 t. vanilla

Melt chocolate in top of double boiler over boiling water. Add hot water, and stir until thickened. Add 1/2 c. sugar and cook over water for 2 minutes cooking constantly. Cool to lukewarm. Cream shortening well. Add remaining 1/4 c. sugar gradually beating until light and fluffy. Add eggs one at a time, beating well after each addition. Add sifted dry ingredients alternately with milk, beating until smooth, add chocolate mixture and vanilla, stirring just until well mixed. Turn into 3 greased and floured, or wax lined, 8 inch pans. Bake in moderate, oven, 350° for 30 minutes. Put layers together with frosting and spread top and sides with it when frosting is set, top with shadow topping.

Shaddow Topping:

Melt 2 sq. unsweetened chocolate with 2 t. butter, spoon over top of cake, allowing mixture to run over sides, let stand until set.

JELLO SURPRISE

Mabel Kaufman

2 pkg. red Jello
1/2 pt. whip. cream
2 pkg. green Jello
1 pkg. Phil. cream cheese

Set Jello in separate molds. When solid place on plate or platter. Whip cream and cheese till stiff & spread on jello. Cut in cubes and serve.

SUGAR COOKIES

Mary Aldrich

2 c. gran. sugar
1 c. lard
4 t. baking powder
flour to roll and cut
nutmeg or vanilla
2 eggs
1 c. sweet milk
1 t. soda
no salt

APRICOT PARTY PIE GLACE

Mrs. Regina Rose

2 1/2 c. canned apricots cut in quarters
1 pt. hot apricot juice and water
4 T. sugar
1 pkg. orange Jello
1/8 t. salt
1 baked 9 inch pie shell

Combine apricots and sugar. Dissolve jello in hot apricot juice and hot water. Add salt and pour over apricots. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Garnish with whipped cream.

HEAVENLY WHIP

Mrs. Geraldine Leonhardt

1 pt. whipped cream
1 c. white cherries
1 c. white grapes
1 c. crushed pineapple
1 c. diced marshmallows
1 c. diced nuts

Use any kind of nuts except salted peanuts. Combine all ingredients and chill. Then serve 7 to 8 servings.

CHOCOLATE ANGEL FOOD DESSERT

Rosina Sopher

Melt 1 cake (1/4 lb.) German's sweet chocolate in double boiler. Add 2 1/2 t. water and blend. Remove from fire. Add 1 egg yolk, beating vigorously until blended. Add 1 T. confectioner's sugar, 1/4 c. chopped nuts, walnut or pecans and blend. Fold in 1 stiffly beaten egg white and 1/2 c. whipped cream. Line mold or loaf pan with angel food cake broken in small pieces. About 9 strips of angel food. Cut in strips and then break in small pieces. Pour chocolate mixture over the cake and chill in refrigerator for 12 to 24 hours. Serve with whipped cream, ice cream or plain as desired. Serves 6.

SOUP CAKE — Mabel E. Brown

1 c. sugar
1 c. tomato soup
2 c. sifted flour
1 t. cinnamon
1/2 t. cloves
1 c. nut meats
1/2 c. shortening
1 t. soda
2 t. baking powder
1/2 t. allspice
1 c. raisins

Cream shortening and sugar, add soup and soda. Add dry ingredients, nuts and raisins. Mix thoroughly. Grease square pan. Bake one hour in slow oven. This sounds unusual, but is a very good cake. Will stay moist for a long time and has a nice flavor. I received five dollars for the recipe from a Detroit newspaper several years ago.

CHERRY PUDDING — Mary Aldrich

2 c. cherries
lump of butter
1 c. sugar
2 c. boiling water

Fix following in a baking dish: 1 c. sugar, 1 c. sweet milk, 2 t. baking powder, lump of butter, & flour to make a batter thicker than cake batter. Pour over this the top ingredients and bake 45 min. Serve with whipped cream if desired.

COMFORT ICING — Mary Aldrich

2 1/4 c. white sugar, 1/2 c. water, 1/2-3/4 c. of corn syrup, 2 egg whites beaten stiff. Mix in a large bowl. After sugar, water and syrup boils 1 minute add 4 T. to egg whites. Boil remainder until it forms a soft ball in water. Add to egg whites and beat until it holds its shape and loses its, shine, put in covered jar. Will keep 3 or 4 weeks. Add hot water when ready to use to frost cake or cookies.

SMALL RED DEVIL'S FOOD CAKE — Nona Ulmers

Cream together: 1 c. sugar and 1 large T. butter, or shortening. Add 1 egg and beat, 1 t. vanilla, pinch salt, 1/2 c. cocoa formed into paste, and 1/4 c. sour milk. Beat. Add 1 c. flour and beat. Last add 1/2 c. boiling water into which has been added a scant t. soda.

TUTTLE'S JEWELRY
Hamilton-Gruen-Elgin Watches
KEEPSAKE DIAMONDS
108 W. Maumee — Angola, Indiana

MODEL MARKET
Fine Food For Fine Folks
Earl Wilson — Frank Rondot
PHONE 389
Angola, Indiana

W. R. THOMOS
5¢ to $1.00 Store
"EVERYTHING FOR EVERYBODY
Angola, Indiana

COMPLIMENTS
of
BASSETT'S RESTAURANT
Angola, Indiana

Stop For Friendly Service

BOYCE'S DRIVE IN

STEAKS and CHOPS

Angola, Indiana

HI-WAY GROCERY and DELICATESSEN

714 North Wayne Angola, Indiana

CATHERENE SHOPPE

Ladies Ready to Wear

Phone 164

HOSACK'S

Maytag Frigidaire

Philgas

SALES and SERVICE

Phone 106 Angola, Indiana

GRAPE NUT COOKIES

Ida Hanselman

1 egg
1/4 c. sour milk
3/4 c. shortening
1 t. soda
1 c. sugar
1/2 c. grape nuts
1 t. vanilla
2 1/2 c. flour

Beat egg in mixing bowl. Add sugar and shortening and beat all together. Add grape nuts softened in sour milk. Add vanilla and soda, sifted in flour. Roll mixture very thin and cut with cookie cutter. Sprinkle a scattering of grape nuts over batter. Bake in hot oven at 400° for 10 minutes. This recipe will make 24 cookies.

CHERRY COBBLER

Mrs. Helen Randolph

2 c. cherries, pitted
3/4 c. sugar
1 c. juice
3 T. flour

Put cherries and juice in baking dish, combine sugar and flour and sprinkle on top. Place in oven and stir occasionally until mixture is heated. Prepare following mixture and place over heated mixture.

1 c. flour
2 T. sugar
3 T. fat
1 t. baking powder
1/4 t. salt
1/3 c. milk

QUICK MIX OATMEAL COOKIES

Grace E. Dygert

1 c. enriched flour
1/2 t. bak. powder
1/2 c. brown sugar
1/2 c. shortening
1 T. water
1 1/2 c. rolled oats, uncooked
1/2 t. salt
1/2 t. soda
1/2 c. granulated sugar
1 egg
1 t. vanilla

Sift flour, salt, baking powder and soda together in mixing bowl. Add remaining ingredients except oats and beat until smooth about 2 minutes. Fold in rolled oats. Shape into small balls. Place 2 in. apart on greased cookie sheet. Bake in moderate oven (375°) 12 to 15 minutes. Makes 2 1/2 or 3 doz. cookies. Very good.

BUTTERSCOTCH COOKIES

Dorotha Culver

1 c. butter or oleo
1½ c. brown sugar
1 T. water
2 eggs
pinch salt
3½ c. flour
1 t. baking powder
1/2 lb. almonds
1/2 t. vanilla

Cream shortening and sugar. Add water and eggs. Sift flour, baking powder and salt. Add to first four ingredients and blend. Add vanilla and almonds. Roll in a long roll. Cover with wax paper and let stand a while. When ready to bake slice and bake at 375°. From 10 to 15 min.

CHERRY PIE

Effie Myers

Drain juice from 1 pt. of cherries, put juice in saucepan on stove to heat. Add T. of cornstarch and cup of sugar together. Moisten with a little water, add to the boiling juice, add to the cherries and add 1/2 t. of red coloring to cherries. Pour in unbaked pie crust and strip the top with pastry. Bake until crust is done.

RED DEVIL'S FOOD CAKE

Grace (Ouin) Kantz

Cream together:

1 c. sugar
2 c. flour, all purpose
4 T. cocoa
pinch of salt
1 c. salad dressing
1 t. soda
1 c. lukewarm water
1 t. vanilla

Mix soda with flour. Blend well. Bake in moderate oven, preheated 350° make 2-9 in. layers or large loaf.

WHITE CAKE

Mrs. Weir Dick, Jr.

1½ c. sugar
1 c. water
4 level t. bak. powder
3 egg whites
1/2 c. butter
2 1/2 c. flour, cake
1 t. vanilla

Thoroughly cream shortening and sugar. Add water, then flour and baking powder when sifted together. Next add vanilla and egg whites well beaten. Bake at 375°.

ORANGE DREAM PIE

Mrs. Vevah Jaques

1 c. orange juice
1/4 c. grapefruit juice
1 pkg. orange Jello
1/2 c. lemon juice
1 c. sugar
pinch salt

Heat fruit juice in double boiler and add 1 T. cornstarch dissolved in orange juice. Cook until it coats the spoon. Remove from heat and add Jello. Place in baked pie shell. When cool add whipped cream.

LEMON PUDDING

Mrs. Vevah Jaques

3 T. flour
1 c. sugar
1 c. milk
rind of 1 lemon grated
3 T. butter
2 egg yolks, beaten
juice of 1 lemon
2 egg whites

Combine flour, butter, 3/4 c. sugar. Add egg yolks, milk and lemon. Add remaining sugar to whites. Add to first mixture. Place in baking dish. Bake in pan of hot water for an hour.

OVERNIGHT COOKIES

Wilmet Rose

7 c. flour
1 T. bak. powder
4 eggs, beaten
4 c. brown sugar
1 T. soda
salt
1 c. shortening
vanilla

Form in rolls and let stand overnight. Slice and bake.

PRUNE NUT CAKE

Verla Maugherman

Cream 1 c. gran. sugar, 1/2 c. butter and 3 egg yolks, 1 c. sour milk, 1/2 t. soda, 1 c. cooked prunes cut fine, 2 c. flour, 2 t. baking powder, calumet, 1/4 t. salt, 1/2 t. nutmeg, 1 t. cinnamon, 1/2 c. nut meats mixed with flour. Bake in layer or loaf.

LIME CHIFFON PIE

Mrs. Herman Noragon

1 env. gelatin
4 eggs separated
1 c. sugar
1/2 c. lime juice
1/2 t. salt
1/2 c. cold water
1 t. grated lime rind
green coloring
1 crushed peppermint stick candy
graham cracker crumb crust

Soak gelatin in cold water. Beat egg yolk in top of double boiler. Beat in 1/2 c. sugar, lime and salt. Cover, simmer water about 5 minutes stirring constantly. Remove from heat, add gelatin, stir until dissolved. Add rind, chill until set then beat egg whites till stiff. Beat in gradually 1/2 cup sugar and fold in gelatine. Add few drops green coloring, pour in crumb crust, chill and decorate with candy.

ICE BOX OATMEAL COOKIES

Laura Dirrim

1 c. shortening, not lard
1 c. brown sugar
1 tsp. vanilla
1 tsp. salt
3 c. oatmeal (small)
1 c. white sugar
2 eggs
1 tsp. soda
1 1/2 c. flour
1 c. nut meats

Roll and cool in refrigerator slice thin bake 375 degrees.

TRILBY CREAM

Mrs. Chester Yoekey

1 pt. whipped cream
1/4 lb. cocoanut
1 c. sugar
3 egg whites, beaten stiff
1/2 c. nut meats
1 pkg. Knox gelatin

Dissolve gelatin in 1/2 c. cold water, pour over 1/2 c. hot water. Fold ingredients together, add to gelatin when cold.

COOKIES

Mrs. Chester Yoekey

1 c. brown sugar
1 c. dark Karo
1 level T. ginger
1 c. hot water
1 c. shortening
2 t. soda
1 egg

Mix in soft dough, bake in moderate oven. Frost with powdered sugar. Makes 3 doz. cookies.

ICING

Mrs. Mat. Thrasher

1 1/2 c. brown or white sugar, packed
1/4 t. salt
1/4 c. plus 2 T. milk
1/4 c. plus 2 t. lard

Bring slowly to full rolling boil and boil 1 minute. Remove from fire and heat till lukewarm, add 1 t. vanilla and beat till thick enough to spread. If it gets too thick add 1 T. cream. Nuts may be added

BANANA CAKE

Verla Maugherman

1½ c. sugar
2 eggs
1/4 c. sour milk
2 1/2 c. flour
1/2 t. salt
1/2 c. shortening
1 c. banana pulp
1 t. soda
1 t. baking powder
1/2 c. walnuts

Cream sugar, shortening, and egg yolks. Add egg whites last. Dissolve soda in milk. Sift flour with baking powder and salt. Roll walnuts fine and add to flour. Bake 350°.

CAMERA PORTRAITS

H. H. KEEL

300 N. Wayne

ANGOLA, IND.

406 W. Main

Montpelier, Ohio

THE MAST MEAT MARKET

Home Killed Meats-Custom Processing And

Slaughtering-Curing and Smoking

CITY DELIVERY

Angola, Ind.

KEEP KOOL - KOOK IN

Cottons

HARMON'S LADIES SHOPPE

Angola, Indiana

THE BOTTLED GAS STORE

Dri-Gas

"The All Purpose Bottled Gas

COOKING REFRIGERATION WATER HEATING

R. W. Zimmerman

ANGOLA, INDIANA

BROWN SUGAR PUDDING

Margaret Rose

Boil together 1 c. brown sugar, 2 1/2 c. boiling water and 2 T. butter. 1 c. flour, 1 t. vanilla or nutmeg, 2 t. baking powder, 2 T. butter, 1/4 c. granulated sugar, 1/4 c. raisins (or 1/4 c. diced dates and 1/4 c. nut meats, 1/4 c. milk. Makes dough very thick, drop dough by teaspoon into boiling mixture. Bake in hot oven. Serves 6 to 8. Very good.

APPLE GOODIE

Zama Reinochl

Butter a pan, dice enough apples to cover bottom, mixed with 1 c. brown sugar. Top with 1 c. brown sugar, 1 c. flour, 1 c. dry oats, 1/2 c. melted butter, slat, 1/4 t. soda, 1/4 t. baking powder and moisten slightly with milk or cream.

YORK COOKIES

Mrs. Vevah Jaques

1 c. shortening
1 c. gran. sugar
2 t. baking soda
3 eggs, well beaten
1 c. brown sugar
2 t. cream tartar
3 1/2 c. flour

Cream shortening and sugar, add eggs and beat well. Measure flour and sift with soda, cream of tartar,& 1/4 t. salt. Add vanilla and mix well. Chill, in rolls. This makes about 5 dozen cookies.

COCOA DROP COOKIES

Birdie Henney

1/2 c. shortening
1 egg
1 t. vanilla
3 t. baking powder
1/2 c. milk
1/2 c. brown sugar
2 heap. t. cocoa
1 1/2 c. flour
1/2 c. chopped nuts
1/4 t. salt

PINEAPPLE COOKIES

Mrs. Weir Dick, Jr.

1/2 c. shortening
1/2 c. white sugar
1/2 c. broken nut meats
1 egg well beaten
1/4 t. soda
1 t. vanilla
1/2 c. brown sugar
1/2 c. drained crushed pineapple
1/4 t. salt
1 T. baking powder
2 c. flour

Cream shortening with sugar. Add egg, pineapple, and flavoring. Beat thoroughly. Sift flour, measure and sift with soda, baking powder, and salt. Add nuts to flour mixture. Add these ingredients to creamed shortening and mix thoroughly. Drop by t. on baking sheet. Bake 425° for 10 min.

MINCEMEAT FRUIT CAKE

Nina Pentico

2 c. flour
1 1/4 c. sugar
1 t. bak. powder
1 pkg. mincemeat
1 pkg. candied citron
1 pkg. candied orange peel
1 pkg. raisins
1 pkg. nut meats
3/4 c. shortening
1 t. soda
4 eggs
1 pkg. candied pineapple
1 pkg. candied lemon rind
1 pkg. candied cherries
1 pkg. currants
1 t. salt

Cream shortening and sugar thoroughly. Add eggs unbeaten. Prepare mincemeat as for pie. Add to above mixture. Mix flour, soda, baking powder and salt Add slowly to above mixture. Bake in slow oven 300° F. for three hours or until done. Line pan with heavy waxed paper.

APPLE NUT PUDDING

Margaret Rose

3/4 c. sugar
1 egg

Mix sugar and egg together. Add 1/2 c. chopped nuts, 2 c. diced apples, 1/2 t. salt, 1 t. baking powder, 1/2 c. flour, 1 t. vanilla. Bake one hour in a 350° oven. Good served with whipped cream.

OATMEAL COOKIES

Fay Mains

2 eggs
1 1/3 c. sugar
1 c. lard
pinch salt
3 c. oatmeal
1 scant t. soda
1/2 c. sweet milk
1 t. cinnamon
1 c. ground raisins
flour to roll out

Dissolve soda in milk. Bake in rather quick oven, or instead of rolling, they may be dropped in tin and patted down. If they seem hard after baking, put2 or 3 slices of fresh bread in with them, cover and put in a cool place and they will become as soft as need be.

SUGAR COOKIES

Mary Shaffer

2 c. sugar
2 eggs
1 c. lard
1 t. soda
flour to mix
1 t. soda
flour to mix soft
1 c. sour milk
2 t. baking powder

GINGER COOKIES

Mary Shaffer

1 c. sugar
1 c. lard
2/3 c. sour milk
2 eggs
1 c. molasses
1/2 t. ginger

CAKE

Mary Shaffer

1 c. sugar
butter size walnut
2 c. flour
1 egg
1 c. milk
2 t. baking powder

EGGLESS DEVIL'S FOOD CAKE

Betty Mains

3 c. flour
2 t. baking powder
1/3 t. vanilla
2 c. sour milk
2 c. sugar
2 t. cocoa
1/2 c. lard or butter

CHOCOLATE CAKE — Mabel Notestine

Before starting to mix cake, pour 1/2 c. boiling water over 3 sq. of broken baking chocolate. Stir until a smooth paste is formed and put aside. Sift into bowl, 1 2/3 c. cake flour, 1 1/2 c. gran. sugar, 1 t. soda, add 1/3 c. shortening, 1 t. vanilla, 3/4 c. milk. Beat well either by hand or electric mixer on medium speed for two minutes. Then add 2 medium sized eggs and beat well, then add chocolate paste and beat again for 1 minute. Pour batter into 2 well greased and floured layer pans and bake 30-35 min. in 350° oven.

COCOANUT MIST CAKE — Mrs. Ruth Willibey, Sr.

Cream one cup of shortening with 1 lb. package of powdered sugar add the yolks of four eggs, one at a time beating after each addition. Sift 3 c. flour that has been sifted once with 3 level t. baking powder and 1/4 t. salt. Add alternately with 1 c. milk. Add 1 c. moist cocoanut and 2 t. vanilla or 1 lemon and 1 vanilla. Fold in the beaten egg whites of four eggs. Bake in 2 nine inch greased papered pans for 45 minutes or until done in a preheated oven of 350°. Ice with your favorite icing to which has been added 1 c. finely ground cocoanut.

PEACH COBBLER — Nora Mae Borts

1 c. flour
1/2 c. milk
1 T. butter
1 c. sugar
1/2 c. sugar
2 t. baking powder
2 c. sliced peaches
2 c. boiling water

Put flour, sugar, milk, baking powder, and butter in pan. Take peaches, sugar, boiling water with sugar dissolved in it and pour over batter mixture in pan. Bake 30 minutes in medium heat. Alternate other fruit if you like. Delicious served with whipped cream or plain.

SPONGE CAKE — Delores Hudgens

6 eggs
6 t. cold water
1½ c. sifted cake flour
1 t. vanilla
1 t. cream tartar
1 1/2 c. sugar
1/2 c. boiling water
1/4 t. salt
1/2 t. baking powder

Mix cold water and boiling water with egg yolks and beat until thick. Beat egg whites until foamy and add 1 t. cream tartar and 1/2 t. baking powder and beat until stiff but not dry. Mix 1/4 t. salt and 1 1/2 c. flour. Fold in flour and then egg whites last.

SALAD DRESSING CAKE — Marjorie Forbes

1 c. salad dressing
2 c. flour
4 T. cocoa
1 c. warm water
1 c. sugar
2 t. soda
1 t. vanilla

Cream salad dressing and sugar together. Add soda to water. Adding liquid and dry ingredients alternately.

PUMPKIN SPICE CAKE — Carolyn Long

2 c. cake flour
2 t. bak. powder
1/4 t. cloves
1 t. nutmeg
1/2 c. sugar
1/2 c. molasses
1 c. pumpkin
1/2 t. salt
1/2 t. soda
1/4 t. ginger
1/2 c. shortening
1 whole egg
2 egg yolks
1/4 c. milk

Sift flour, add salt, baking powder, soda and spices and sift and cream again. Add unbeaten egg and egg yolks one at a time, beating well after each addition. Stir in pumpkin and molasses. Add dry ingredients, alternately. Bake at 375° for 25 to 30 minutes.

RHUBARB FLUFF

Wilma Fair

3 c. sweetened stewed rhubarb
1 c. cream, whipped
few drops rose coloring
grated rind 1/2 lemon

Add rose coloring to rhubarb for added color. Add lemon rind and juice. Chill and just before serving gently fold in cream, whipped until stiff. Serve in sherbet or parfait glasses. Serves 6.

SPONGE CAKE

Delores Hudgens

6 eggs
1 1/2 c. sugar
1 t. vanilla
1½ c. sifted cake flour
1/2 c. boiling water
1/4 t. salt
1/2 t. baking powder
1 t. cream tartar

Mix cold water and boiling water with egg yolks and beat until thick. Beat egg whites until foamy and add 1 t. cream tartar and 1/2 t. baking powder and beat until stiff but not dry. Mix 1/4 t. salt and 1 1/2 c. flour. Fold in flour and then egg whites last.

SALAD DRESSING CAKE

Marjorie Forbes

1 c. salad dressing
2 c. flour
1 c. warm water
4 T. cocoa
1 c. sugar
2 t. soda
1 t. vanilla

Cream together salad dressing, sugar and flour. Mix soda, warm water, vanilla an d cocoa. Mix salad dressing.

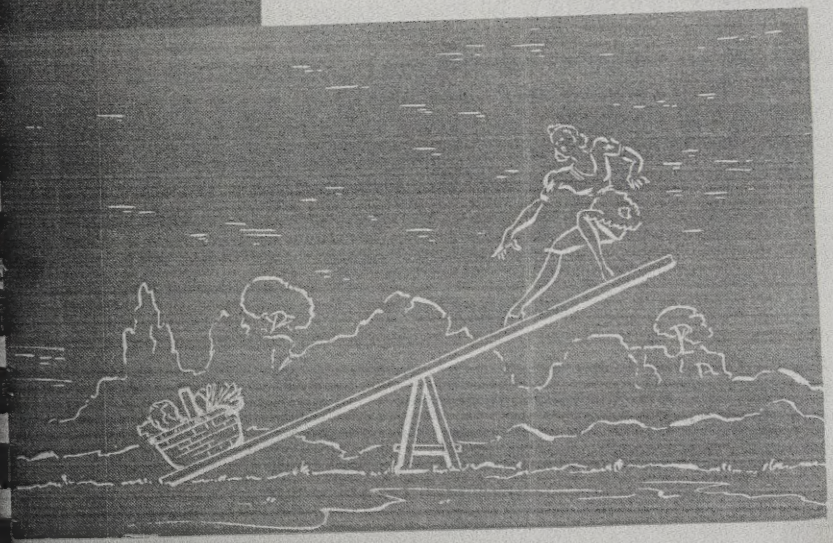
oatmeal Cookies

for those *jot 'em down* recipes

1 cup brown sugar firmly packed
½ cup white sugar
½ cup shortening
1 egg
1 teaspoon vanilla
1 tablespoon milk
1 cup sifted flour
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon baking powder
1 cup oats

Heat oven to (350) grease cookie sheet
Beat brown & granulated sugar, shortening, egg, vanilla and milk until smooth
Sift together flour, baking soda, baking powder, salt to egg mixture
Add oats, mix well
Drop from teaspoon 2 inches apart
Bake 12 min. or until light

Weight Control Section



HOUSEHOLD HINTS

****

Keep the top leaves of celery. Wash and dry them, add salt, store in a covered jar and use them for seasoning in soups and salads.

****

To refresh waxed floors in between soap washings, add 1/2 cup vinegar to 1 gallon warm water and wipe with soft cloth.

****

When purchasing overalls for young boys, purchase them one length longer than you need and use the remainder to reinforce the knees and seat.

****

Make yourself a broom holder. Nail two spools to the wall about two inches apart and hang the broom upside down between them.

****

To keep your hammer from marring the wood when in use, place a piece of adhesive over the head of the hammer.

****

Save time and effort by adding wax paper over your regular white shelf paper on pantry shelves and in linen closets. Secure with thumb tacks or scotch tape.

WEIGHT REDUCTION

Weight reduction is a problem that should be discussed with your family physician. If he feels that it is wise for you to lose weight so that you will have a more normal weight according to your age and general condition then you might find the following diet outline helpful.

A reduction diet need not be a strenous routine for either yourself or your family. The normal daily diet should be the foundation of any reducing diet. The amount of food eaten is the only thing that should be reduced rather than reducing any of the essential daily foods entirely. The purpose of the reducing diet is to furnish less calories so that your body will use the extra fat you have accumulated to give you the energy you need daily.

The following reduction diet is given in an outline form so that you may learn the amount of foods you are allowed each day. A list of fruits and vegetables is also included. It is from this list that you will choose the fruits and vegetables you are allowed on the reduction diet. The 5%, 10%, 15% and 20% numbers indicate how much carbohydrate these fruits and vegetables contain based on 1/2 cupful or 1 serving.

In-between-meals are strictly forbidden unless you wish to save some food from one of your meals to be eaten during the day other than at meal time. If you do feel hungry between meals, a bouillon cube dissolved in a cup of hot water may be taken. This helps to fill the stomach yet adds very few calories.

REDUCTION DIET

1300 Calories

(The amount of weight lost each week will vary with
(each individual. No more than 3 - 4 lbs. weekly
(should be lost. Weigh yourself each week at the
(same time of day, preferably before meals.

BREAKFAST

DIET OUTLINE	SAMPLE MENU
10% Fruit or Juice---1 serving	1/2 glassful (4 oz.) Orange juice
Egg----------1	Poached or Boiled Egg
Bread---------1 slice	Toast, 1 slice
Butter or Oleo--1 teaspoon	Butter, 1 teaspoonful
Milk ----------1 glassful	Milk, 1 glassful

Coffee or Tea as desired

LUNCH

Lean meat, Poultry or Fish ---- 1 medium serving	Broiled Beef Patty
10% Vegetable--1 serving	Peas
Bread ---------1 slice	Whole Wheat Bread
Butter ---------1 teaspoon	Butter, 1 teaspoon
10% Fruit -----1 serving	Pineapple, 1 1/2 rings

DINNER

Clear Broth or Bouillon	1 serving
Lean Meat ---- 1 med. serving	Roast Beef, 2 slices
Fish or Poultry	
10% Vegetable - 1 serving	Carrots
Bread---------1 slice	Enriched Bread
Butter or Oleo--1 teaspoon	Butter
10% Fruit------1 serving	Peaches (fresh)
Milk----------1 glassful	Milk

These are the amounts of food allowed each day. By varying the kinds of meats and the fruits and vegetables, you will be able to have a variety of foods. The fruits and vegetables should be chosen from the list which shows the amounts of each class that is equivalent to 1 serving of a 10% fruit or vegetable.

(1 serving is equivalent to 1/2 cupful)

OTHER SUBSTITUTIONS

In place of 1 serving of lean meat the following may be used:
1 cupful of cottage cheese Or
A 2" cube of American cheese Or
2 eggs

In place of 1 slice of bread the following may be used:
1 serving of cereal

In place of 1 teaspoonful of butter use 1 teaspoonful of either of the following recipes when you want a salad dressing for lettuce or tomatoes.

FRENCH DRESSING

1 cup Salad Oil
1/2 cup vinegar
Salt and Paprika

Mix and store in the refrigerator. Use as desired in place for the butter as allowed.

MAYONNAISE

1 1/4 cup Salad Oil
1 1/2 tablespoonful Vinegar
1 Egg
Salt and Paprika

Have all ingredients cold. Beat egg thoroughly and add the oil drop by drop while beating the egg. As the mixture thickens add small amounts of the vinegar. Add the seasonings. Store in the refrigerator.

FRUIT AND VEGETABLE LIST

Where possible fresh fruits should be used. However canned fruits that are packed in water may be used but canned or frozen fruits packed in syrup should not be used.

In place of 1 serving of a 10% fruit or vegetable the following may be used:

1 cupful or a 5% fruit or vegetable Or
1/3 cupful of a 15% fruit or vegetable Or
1/4 cupful of a 20% fruit or vegetable

5%
Asparagus
Artichokes
Beet greens
Broccoli
Cabbage
Cauliflower
Celery
Chinese cabbage
Cucumbers
Dill Pickles
Dandelion greens
Endive
Eggplant
Green or red peppers
Kohlarabi
Kale
Leeks
Lettuce
Mustard greens
Okra
Radishes
Rhubarb
Pumpkin
Sauerkraut
Spinach
String Beans
Swiss Chard
Turnip greens
Tomatoes
Watercress
Watermelon
Strawberries

10%
Beets
Brussel Sprouts
Carrots
Onions
Rhutabagas
Squash
Turnips
Peas
Blackberries
Cranberries
Currants
Gooseberries
Lemons
Limes
Muskmelions
Honey Dew Melon
Oranges
Cantaloupe
Pineapple
Peaches
Fruit Cocktail

15%
Parsnips
Apples
Apricots
Blueberries
Cherries
Crabapples
Kumquats
Loganberries
Mangoes
Nectarines
Pears
Plums, not Prunes
Raspberries

20%
Lima Beans
Baked Beans
Boiled Rice
Boiled Macaroni
Boiled Spaghetti
Boiled Noodles
Green Corn
Hominy
White Potato
Black-eyed Peas
Kidney Beans

Bananas
Figs
Pomegranates
Prune Plums
Grapes
Grape juice

PREPARATION AND COOKING INSTRUCTIONS

1. Salt and pepper may be used as desired.
2. Saccharin may be used to sweeten the coffee or tea.
3. No extra butter or fat should be used in preparing the meats, vegetables or egg. If you prefer, the butter that is allowed at any one meal may be used in cooking rather than as a spread for your bread.
4. The meat should be boiled, baked, roasted or broiled without any fat.
5. The vegetables may be cooked as you prepare the vegetables for the rest of your family but your portion should be removed before any sauce or butter is added.
6. A sandwich may be made by using two slices of bread at one meal then omitting a slice at another meal.

THE FOLLOWING FOODS SHOULD NOT BE EATEN ON A REDUCING DIET

1. Sugar, honey, syrup, jam, jelly, molasses or candy.
2. Prepared desserts, pie, cake, pastry, cookies, pudding. sherberts or ice cream.
3. Coffee or whipping cream.
4. Dried fruits
5. Fat meats
6. Gravies or sauces
7. Breaded or fried foods

NORMAL DAILY FOOD REQUIREMENT

The following list of foods are the foods that you should include in your family's daily diet to provide a nutritious diet for them. Your Reduction diet has been based on these foods with the amounts lessened. After you have lost the excess you anticipated loosing then you should return to this type of diet. Other foods such as cakes and pies may be included to satisfy the appetite of your family and yourself but you may find that too many sweets will soon add weight to your figure The "extras" may be eaten as desired but the following food Should Be Eaten Every Day.

Milk	1 quart daily for children 1 pint daily for adults
Vegetables	2 servings daily, one of which should be a green or yellow vegetable
Fruits	2 servings daily, one of which should be a citrus fruit
Potatoes	1 or more servings daily
Eggs	1 daily or at least 4 a week
Cheese, meat, fish, poultry,	1 serving daily
Whole grain cereal or Whole grain grade enriched bread	2 or more servings daily
Butter or Oleo	2 tablespoons daily
Liquids	Water, milk, soup, fruit juice 2 quart daily

****

THIS DIET HAS BEEN PREPARED BY A REGISTERED DIETICIAN AND SHOULD BE USED UNDER THE SUPERVISION OF A PHYSICIAN.

********** *

INDEX

HORS D'OEUVRES, PICKLES AND RELISHES

Cold Pack Pickles..... 1
Curry Pickles..... 1
Dill Pickles..... 1
Relish..... 1

SALADS AND SANDWICHES

A Party Salad..... 4
Beet Salad..... 7
Cabbage Slaw..... 6
Cranberry Salad..... 6
Cranberry Salad..... 7
Cranberry Salad..... 8
Dressing..... 4
Date Filling..... 8
French Dressing..... 3
French Dressing..... 4
Fruit Salad..... 7
Health Dressing..... 7
Jellied Cranberry Salad..... 5
Mayonnaise..... 7
Overnight Salad..... 8
Perfect Party Salad..... 5
Pineapple Salad..... 3
Refreshment Salad..... 3
Salad Dressing..... 4
Salad Dressing..... 6
Sandwich Spread..... 5
Southern Shrimp Salad..... 5
Tangy Summer Salad..... 8
Vegetable Salad Dressing.....10

BREAD, ROLLS AND PASTRY

Angel Food Doughnuts.....16
Angel Food Pie.....17
Apple Pan Dowdy.....10
Baking Powder Biscuits.....13
Cherry Cream Pie..... 9
Chess Pie..... 9
Chess Pie.....17
Cocoanut Custard Pie.....15
Custard Pie.....14
Custard Pie.....14
Doughnuts.....10

Cocoanut Mist Cake....58
Cocoanut Oatmeal Cookies....33
Comfort Icing....49
Cookies....54
Cream Puffs....38
Custard Angel Food....42
Date and Nut Cake....32
Date and Nut Roll....39
Date Nut Cake....37
Date Pudding....41
Date Roll....41
Drop Cookies....40
Eggless Devil's Food Cake....57
Eggnog Tapioca....35
Frosted Strawberry Salad....45
Fruit Cake....39
Fudge Cake....31
Ginger Cookies....57
Graham Cracker Pudding....42
Grape Nut Cookies....50
Heavenly Whip....48
Heavenly White Cake....35
Ice Box Oatmeal Cookies....53
Icing....54
Jello Surprise....47
Lemon Dainties....33
Lemon Pudding....52
Lime Chiffon Pie....53
Marshmallow Delight....34
Mexican Bridal Cakes....31
Mincemeat Fruit Cake....56
Nut Cake....43
Oatmeal and Wheat Cookies....34
Oatmeal Cookies....42
Oatmeal Cookies....57
Orange Cake....31
Orange Cake....36
Orange Dream Pie....52
Orange Ice....46
Overnight Cookies....52
Peach Cobbler....58
Peanut Butter Cake....41
Peanut Butter Frosting....40
Pecan Nut Loaf....36
Pineapple Cookies....56
Pineapple Drop Cookies....43
Pineapple Ice Box Cake....39
Plum Dumplings....37
Prune Nut Cake....53
Pumpkin Spice Cake....59
Quick Icing....41
Quick Mix Oatmeal Cookies....50
Red Devil's Food Cake....51
Refrigerator Cookies....45
Rhubarb Fluff....60
Rhubarb Pie Filling....36
Rock Cookies....32
Salad Dressing Cake....33
Salad Dressing Cake....59
Small Red Devil's Food Cake....49
Soup Cake....49
Sour Cream Cake....45
Sponge Cake....59
Sponge Cake....60
Strawberry and Rhubarb Roll....40
Strawberry Cake....40
Strawberry Chiffon Pie....38
Sugar Cookies....39
Sugar Cookies....44
Sugar Cookies....57
Tapioca Dessert....37
Trilby Cream....54
White Cake....43
White Cake....52
York Cookies....55

INDEX
TO
MY HUSBAND'S FAVORITE
RECIPES

OF
THE
1940' ERA

BY
WOMEN OF THE MOOSE
ANGOLA,
INDIANA

INDIVIDUAL	PAGE
Albright, Cornelia	i(a)
Aldrich, Mary	i(a),40, 48, 49
Alspach, Laura	i(a)
Andrew, Wandilu	27, 45
Andrews, Addie	i(a),11, 12, 18
Andrews, Wandilee	i(a)
Andy's Firestone Stone	37a
Angola Bottling Works	24b
Angola Dress Shop	24a
Angola Electric Co.	24a
Angola Frozen Food Locker Storage	37a
Angola State Bank	24a
Anspaugh, Irma	i(a)
Arkwright, Geneva	i(a)
Armstrong, Dorothy	i(a)
Auspaugh, Irma	37
Babcock, Frieda	i(a), 33, 34
Badders, Edith	i(a)
Bain, Clarice	i(a)
Baldwin, Vinnie	i(a)
Barnes, Maude	i(a), 24, 25, 26
Barton, Phyliss	1, 41
Barton, Phylliss	i(a)
Basse, Mary C.	i(a)
Bassett's Restaurant	49a

INDIVIDUAL	PAGE
Bennett, Catherine	i(a), 3, 9, 10, 32
Berlein, Edith	i(a)
Berlein, Maggie	i(a)
Berning, Catherine	i(a)
Bezik, Olive	i(a)
Borts, Nora Mae	i(a), 58
Bottled Gas Store	54b
Boyce's Drive In	49b
Brady, Evelyn	i(a)
Brant, Pauline	i(a)
Brock, Viola	i(a)
Brokaw Theatre	39a
Brooks, Nora	i(a),15, 43
Brost, Betty	i(a)
Brown, Bertha	i(a),5
Brown, Birdella	i(a), 16, 27
Brown, Mabel	i(a), 6
Brown, Mabel E.	49
Bryan, Lucille	i(a)
Bryan, Rose	i(a)
Burchfield, Audrey	i(a)
Bush, Mildred	i(a)
Camera Portraits	54b
Cardinal Café	24a
Casedeer & Arnold Cars	39a
Casedeer & Arnold R. E.	39a
Catherene Shoppe	49b
Cattell, Leah	i(a)

INDIVIDUAL	PAGE
Caywood, Fern	2
Caywood, Fernie	i(a)
Chalmers, Mildred	i(a)
Chase, Sara Lou	i(a)
Clark, Alda	i(a)
Clark, Mildred	i(a), 12, 18
Clark, Ola	i(a)
Clevenger, Louise	i(a)
Clevenger, Ruth	i(a)
Coe, Laura	i(a), 6
College Inn Restaurant	37b
Cotner, Betty	i(a), 20, 21
Cotner, Given	6
Cotner, Gwen	i(a), 12
Cotner, Lola	i(a),5, 39, 40
Cox, Mrs. Don (Winnie)	22, 41
Cox, Velma	i(a)
Cox, Winona	i(a)
Crone, Dawn	i(a)
Culver, Dorotha	i(a), 7, 15, 45, 51
Davenport, Wilma	i(b),
Deardorff, Lois	i(a)
DeLancey, Verna	i(a),2, 12, 39
DeLucenay, Marjorie	i(a)
Deming, Margaret	i(b),
Dick, Gladys	i(a)
Dick, Mrs. Weir Jr.	22, 52, 56,
Dirrim, Laura	i(a),7, 15, 53

INDIVIDUAL	PAGE
Doyle, Mrs. & Mrs. Bob	24b
Drott, Gertrude	i(b),
Drott, Judith	i(b),
Dukes Soda & Snack Bar	37b
Dygert, Grace	i(a), 14
Dygert, Grace E.	50
Eatinger, Maxine	i(b),
Ed Sellgren Company Inc	37a
Eggleston, Agnes	i(b),
Fair, Wilma	i(a), i(b),13, 60
Fenstermaker, Hilda	i(b),
Fenstermaker, Violet	i(b),
Finch, Florence	i(b),
First National Bank	39b
Fisher, Ilah	i(b),
Fisher, Jennie	i(b),
Fisher, May	i(b),
Fisher, Mrs. Harold	41
Forbes, Marjorie	i(b),8, 46, 59, 60
Forbes, Velma	i(b),
Foster, Florence	i(b),
Foulk, Iva	i(b),
Foutz, Catherine	i(b),
Foutz, Ruth	i(b)
Frazier, Celestine	i(b),
Fred Smith Gifts	39b
Frissinger, Agnes	i(b),

INDIVIDUAL	PAGE
Fritz, Blanche	i(b),
Fulton, Cecelia	i(b),10, 11
Gaskill, Hattie	i(b),
Gecowets. Mary	i(b),
German, Mrs. Arvilla	i(b),1, 14, 21
Goodwin, Alda	i(b),
Granquist, Luella	i(b),
Griffin, Zana	i(b),
Gulf Tower	28b
Haag, Virginia	i(b),
Hanselman, Ida	i(b),50
Hantz, Dorothy	i(b),
Hantz, Velma	i(b),4, 34
Harmon, Rolene	i(b),
Harmon's Ladies Shoppe	54b
Harris, Mildred	i(b),4, 22
Harter, Vada	i(b),9
Haynes, Lela	i(b),
Henney, Mary Ann	i(b),
Henney, Berdie	i(b),
Henney, Birdie	8, 29, 55
Henney, Mrs., Mary	19, 30
Hicks, Ann	i(b),
Hiway Grocery	37b
Hi-Way Grocery & Deli	49b
Hollinger, Mabel	i(b),
Hosack's	49b
Hudgens, Delores	i(b),.59, 60
Huff, Betty	i(b),

INDIVIDUAL	PAGE
Jackson, Wynona	i(b),
Jaques, Mrs. Vevah	i(b),52. 55
Jarrard's Men's Wear	24b
Jenson, Grace	i(b),
Johnson, Ada	i(b),
Johnson, Esther	i(b),7, 38, 39
Johnson, Gracie	i(b),
Johnson, Mary	i(b),14, 39
Kantz, Grace (Oren)	36
Kantz, Grace (Ouin)	51
Kaufman, Mabel	i(b),28, 46, 47
Kaufman, Vera	i(b),
Kautz, Grace Oren	i(b),13, 24
Keck, Elizabeth	i(b),
Keel, H. H.	54b
Kilanski, Jo Anna	i(b),
Kling, Roberta	i(b),
Koehler, Martha	i(b),
Kolb, Joe	28b
Kratz Drug Store	54a
Krueger, Mrs. Hazel	i(b),9, 20
Lamereaux, Bob	28b
Larson, Ruth	i(b),
Leonhardt, Mrs. Geraldine	i(b),25, 48
Lewis, Ruth	i(b),
Light, Mary June	i(b),
Light, Mrs. Roscoe	3, 33
Long, Carolyn	i(b),47, 59

INDIVIDUAL	PAGE
Loomis Drug Store	54a
Mains, Betty	i(b),57
Mains, Fay	i(b),14, 23, 57
Mains, Mary	i(b),3, 6, 28, 32
Mains, May	i(c),44
Mann Body Shop	39b
Marshall, Alberta	i(b),
Mast Meat Market	54b
Mathews, Betty	i(b),
Maugherman, Verla	i(b),8, 53, 54
Maughermann, Verla	17
McBrides' Dry Cleaners	39a
McCormick, Mary	i(b),
McElroy, Ethelwyn	i(b),
McManama, Rheba	i(b),
Meis, Mildred	i(b),
Melchi, Lettie	19, 32
Melchi, Letti	i(b)
Metz, Hazel M.	24a
Middaugh, Frances	i(b),
Minor, Ruby	i(b),
Mitchell, Laura	i(b),
Model Market	49a
Morris, Lee Anna	i(b),
Munn, Marian	i(b),
Munn's Book Store	39a
Musser, Margaret	i(b),28, 42

INDIVIDUAL	PAGE
Meyers, Bertha	i(b),
Myers, Effie	i(a), i(b),51
Myers, Margaret	i(b),
Myers, Mrs. Effie	20
Newman Shell Service	37b
Newman, Mary Ann	i(b),
Noragon, Lillian	i(b),
Noragon, Margaret	i(b),
Noragon, Mrs. Herman	24, 53
Notestine, Mabel	i(b),1, 58
Notistine, Mabel	11
Oberlin, Wava	i(b),
Page Dairy Co.	37b
Palmer, Mrs. Ada	i(b),43
Pandle, Winifred	i(c),17
Parker, Alice	i(b),
Patterson, Lois	i(b),
Patterson, Treva	i(b),
Paul, Eva	i(b),
Payne, Eleanor	i(c),
Pearson, Mary	i(b),
Peat's Standard Service	28a
Pendergrass, Phylliss	i(c),
Pentico, Nina	i(b),7, 56
Pritchett, Ida Mae	i(b),34
Rainbow Beauty Shop	28a
Randol, Goldie	i(c),
Randolph Mrs. Helen	i(c),25, 50
Randolph, Madge	i(c),

INDIVIDUAL	PAGE
Reinochl, Zama	55
Reinoehl, Zama	i(c),17
Reinoell, Zama	16
Retter, Virginia	i(c),
Robinett, Verlo	i(c),
Rockey, Zora	i(c),
Rogers, Carolyn	i(c),37
Rogers, Victoria	i(c),
Rondot, Frank	49a
Rose, Margaret	i(c),17, 55, 56
Rose, Mrs. Regina	i(a), i(c), 24, 48
Rose, Wilmet	i(c),52
Routt, Marguerite	i(c),
Rowe, Mary Ellen	i(c),5, 21, 42
Rust, Greba	i(c),
Ryan, Lena	i(c),25, 28, 38
Sams, Glenola	i(c),
Saul, Flossie	i(c),
Saul, Mrs. George	4, 13, 37
Sellgren, Ed	37a
Selman Heating & Plumbing	54a
Selman, Edwin W	54a
Shaffer, Katie	i(c),
Shaffer, Mary	i(c),57
Sharon Ann Floral Shop	54a

INDIVIDUAL	PAGE
Sharrow, Earl & Robert	37a
Shaw, Jane	i(c),
Shoff, Nellie	i(c),
Shupp, Donna	i(c),
Smith, Carolyn	i(c),35, 36, 37
Smurr, Lucile	i(c),
Somerlott, Gladys	i(c),
Sopher, Rosina	i(c),23, 46, 48
South End Grocery	37b
Stage, Mrs. Ruth	i(c),26
Steffan's	24b
Stettler, Linnie	i(c),
Strand Theatre	39b
Summe, Sadie	i(c),
Sunrise Dairy	28b
Thobe, Gladys	i(c),
Thobe, June	i(c),36
Thrasher, Cleo	i(c),
Thrasher, Mrs. Mat	16, 54
Throop Florists	28a
Throop, Pauline	i(c),4
Troyer, Theda	i(c),
Tuttle, Mozella	i(c),
Tuttle's Jewelry	49a
Ulmers, Nona	i(c),49
Van Wagner, Irene	i(c),
Van Wagner, Wreatha	i(c),

INDIVIDUAL	PAGE
W. R. Thomos 5 & 10 Store	49a
Waite, Esther	i(c),
Waite, Myrtle	i(c),
Walsh, Opal	i(c),10, 31
Weber, Aprivia	i(c),
Weirick, Marguerite	i(c),
Weiss, Dorothy	i(c),1, 43, 45
Weiss, Lois	i(c),
Welch, Marie	i(c),
Wells, Leah	i(c),
Wert, Ruth	i(c),
Whipong, Emma	i(c),
Whitman, Lucille	28a
Wicuff, Cleo	i(c),9, 31
Wilkinson, Neva	i(c),40
Willibey, Mrs. Ruth	i(a), i(c),22
Willibey, Mrs. Ruth Sr.	58
Wilson Bertha	i(c),
Wilson, Earl	49a
Woods, Catherine	i(c),
Wuest, Marie	i(c),
Yockey, Florence	i(c),
Yoekey, Mrs. Chester	54
Zimmerman, Helen	i(c),7, 22, 30
Zimmerman, Lucile	i(c),30
Zimmerman, Lucille	27, 43
Zimmerman, Margaret	i(c),
Zimmerman, R. W.	54b

Eckhart Public Library

603 S. Jackson Street Auburn, IN 46706
Phone: 219-925-2414

Patron is responsible for all
material borrowed.

HECKMAN
BINDERY, INC.
Bound-To-Please®
NOV 03
N. MANCHESTER, INDIANA 46962

ECKHART PUBLIC LIB.
8401 9100 125 374 4